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**Jam jar trifles**

**Ingredients:**

* 1 pack of sponge fingers (roughly 200g)
* 60g jam (strawberry or raspberry)
* 80g berries (raspberries, strawberries or blueberries – these can be fresh, frozen or tinned).
* 300g ready-made custard (normal or chocolate flavour).
* 150 -200ml double or whipping cream.
* **You will also need 1 large or 2 medium clean jam jars with lids and a container with a lid that these can stand upright in.**

**Method:**

1. Wash hands, put on clean apron etc.
2. Wash the berries (if fresh) and slice the strawberries into quarters. (Leave some berries to the side for decoration at the end).
3. Chop up the sponge fingers into cubes.
4. Place some of the sponge cubes in the bottom of your jars.
5. Spoon some custard over the sponge.
6. Spoon some jam over the custard and add some of the fruit.
7. Repeat steps 4-6 again until you have nearly filled the jar.
8. Pour the cream into a bowl and whisk with an electric whisk until peaks form. (DO NOT OVER WHISK OTHERWISE IT WILL SEPARATE!)
9. Spoon the cream on top of the trifle and add the saved fruit for decoration.
10. Carefully place in your containers and store in the fridge.
11. Wash and dry up, wipe down work tops etc.

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