



English Trifle



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Recipe By: Teri

"This dessert recipe came from a friend from England, Gill Overfelt. She is one of the best people in the world (an angel in disguise!). It is delicious and elegant looking layered in a trifle bowl or individual dessert glasses."

Ingredients

2 (8 or 9 inch) white cake layers, baked and cooled
 1 (3.5 ounce) package instant vanilla pudding mix
 2 pints fresh strawberries
 2 cups milk
 1/4 cup white sugar
 1 cup heavy whipping cream
 1 pint fresh blueberries
 1/4 cup blanched slivered almonds
 2 bananas
 12 maraschino cherries
 1/4 cup orange juice

Directions

- 1 Slice strawberries and sprinkle them with sugar. Cut the bananas into slices and toss with orange juice. Combine pudding mix with milk and mix until smooth. Cut
- 2 Use half of the cake cubes to line the bottom of a large glass bowl. Layer half of the strawberries followed by half of the blueberries, and then half of the bananas. Spread half of the pudding over the fruit. Repeat layers in the same order.
- 3 In a medium bowl, whip the cream to stiff peaks and spread over top of trifle. Garnish with maraschino cherries and slivered almonds.

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Perfect English Sticky Toffee Pudding

<https://www.rockrecipes.com/wp-json/mv-create/v1/creations/55/print?ajax=true>

PREP TIME

30 minutes

COOK TIME

20 minutes

TOTAL TIME

50 minutes

YIELD: 18 MUFFIN SIZED PUDDINGS

INGREDIENTS

(For the pudding)

- 8 ounces chopped pitted dried dates
- 1 1/2 cups water
- 1/3 cup butter
- 1 cup firmly packed brown sugar
- 2 tsp vanilla extract
- 2 extra large eggs
- 3 tbsp molasses
- 2 tbsp golden syrup, or substitute dark corn syrup

- 1 2/3 cups all purpose flour
- 1 1/2 tsp baking powder
- 1 tsp baking soda

(For the toffee sauce)

- 1/2 cup whipping cream
- 1/4 cup butter
- 1/4 cup firmly packed brown sugar
- 1 tbsp molasses
- 2 tbsp golden syrup
- 2 tsp vanilla extract



ROYAL RECIPES

STICKY TOFFEE PUDDING (cont.)

INSTRUCTIONS

(To prepare the pudding)

- Add the dates and water to a small saucepan.
- Bring to a boil and simmer over low heat for only a couple of minutes. Let stand for a few minutes while preparing the rest of the batter.
- Cream together the butter brown sugar and vanilla.
- Add the eggs, one at a time, beating well after each addition.
- Add the molasses and golden syrup and beat well.
- Sift together the flour and baking powder.
- Add the dry ingredients to the creamed mixture in three equal portions mixing until smooth after each addition.
- Puree the date mixture in a food processor or blender before mixing in the baking soda.
- Add this hot mixture immediately to the batter and mix until smooth.
- Pour batter into well greased and floured muffin tins and bake for about 18 – 20 minutes at 350 degrees F until the center is just firm.
- Serve warm with Toffee Sauce.

(To make the toffee sauce)

Bring all of the ingredients to a slow rolling boil for about 2 min before serving over the baked puddings.

NOTES

- If baking in a bundt pan, be sure it is well greased and floured. Bake at 325 degrees F for 55-60 minutes.
- Serve warm with the toffee sauce. Don't be afraid to double the toffee sauce recipe. People may just ask for more!



Apple Crisp II



Prep
30 m

Cook
45 m

Ready In
1 h 20 m

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Recipe By: Diane Kester

"A simple dessert that's great served with ice cream."

Ingredients

10 cups all-purpose apples, peeled, cored and sliced	1 cup all-purpose flour
1 cup white sugar	1 cup packed brown sugar
1 tablespoon all-purpose flour	1/4 teaspoon baking powder
1 teaspoon ground cinnamon	1/4 teaspoon baking soda
1/2 cup water	1/2 cup butter, melted
1 cup quick-cooking oats	

Directions

- 1 Preheat oven to 350 degrees F (175 degree C).
- 2 Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.
- 3 Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted

butter together. Crumble evenly over the apple mixture.

- 4 Bake at 350 degrees F (175 degrees C) for about 45 minutes.