



Seaside Trifle Recipe



Ingredients

Blue jelly
Fish jelly sweets
Whipped cream
Cake

Equipment

Oven – set to 150°C/Gas
Mark 2
Jar
Jug
Baking tray
Food processor
Cocktail umbrella

Method

1. Before you begin the activity with the children, prepare the edible sand. Break the cake up into pieces and lay out on a baking tray. Place in the oven for 30 minutes to dry the cake out. Remove from the oven and allow to cool.
2. Place the dried, cooled cake into a food processor and blitz until it has a fine crumb texture.
3. Make the jelly using the instructions on the packet.
4. Pour jelly into the jar so that it is approximately 1/3 full and add some fish sweets.
5. Put the jelly in the fridge to set.
6. Cover the jelly with whipped cream
7. Cover the cream with the edible sand.
8. Add a cocktail umbrella.