



Mrs Crimble's Chocolate Brownie Trifle

Serves: 6

Preparation time: 15 minutes (plus 1 ½ hours cooling time)

You will need:

75g (3oz) of plain chocolate (plus a little extra for decoration)

500g (1lb 2oz) tub of fresh custard (or use homemade)

4 x Mrs Crimble's Double Choc Brownies, broken into small chunks

350g (12oz) jar of Morello cherries



Baking Instructions:

1. Break up the chocolate and slowly melt in a bowl set above simmering water. Stir in the custard.
2. Scatter the brownie chunks in the bottom of one or individual bowls. Drain the cherries, reserving the juice, and drizzle over 4tbsp of it over the brownies. Evenly top with the cherries and then the custard.
3. Allow to cool before putting in the fridge to set for an hour (or until ready to serve) then grate the extra chocolate over the top to decorate.

These instructions are given as a guide only.

Chocolate and cherry heaven!

Angela, who develops all our products, is asked to make this recipe the whole time. She doesn't mind though, as it only takes 15 minutes to make and it never fails to earn lots of compliments (not to mention brownie points), followed by the desperate scraping of bowls. Yum.

