



Mrs Crimble's Quick Chocolate Brownie Trifle



15 minutes to prepare
Serves 6

You will need...

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

500g tub fresh vanilla custard (or use homemade)

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

350g jar Morello Cherries, drained, juice reserved

Melt the chocolate and stir in the custard over a pan of boiling water.

Scatter the brownie pieces in the bottom of a pretty glass trifle dish. Drizzle over 4 tbsp of the reserved cherry juice. Spread the drained cherries evenly over the brownies. Pour the custard over the cherries and brownies. Place in the fridge and allow the custard to set.

Decorate with a little of the extra grated chocolate. Place in the fridge until ready to serve