

Tipsy Laird

Ingredients

- 10 ounces sponge cake (or pound cake, halved and cut into thick slices)
- 10 ounces fresh raspberries (Scottish is preferred)
- 6 tablespoons whisky (or Drambuie)
- 2 cups custard sauce (thick, ready-made)
- 2 cups double cream (or heavy cream or whipping cream, softly whipped)
- Handful flaked almonds (toasted)

Steps to Make It

1. Gather the ingredients.
2. Line the bottom of a large glass dish or individual glasses with the already cut thick cake slices. If you are using one large bowl use all the cake in one layer if you can.
3. Reserve a few of the fresh raspberries for decoration, then layer the remainder evenly over the cake slices. Again, in the large trifle, one thick layer is good.
4. Sprinkle with the whisky, making sure it soaks down to the cake.
5. Spoon over the ready-made custard, again in another thick layer.
6. Finish with a further thick layer of whipped cream, either spooned over or piped using a piping bag.
7. Finish the tipsy laird by decorating with the reserved raspberries and a few toasted, flaked, almonds.
8. Serve and enjoy!