

# Tipsy Laird

...a beautiful Scottish trifle for Burns Night or Hogmanay.

By Catherine Mungall

## ingredients:

- 1 angel food cake, torn
- 1 cup dark berry jam
- ½ cup sherry
- 2 tbsp Drambuie
- 1 cup fresh berries
- 1 pkg vanilla pudding (make with cream)
- ½ cup cream
- ½ cup confectioner's sugar
- Cocoa dusted almonds

## directions:

- Add cake to a glass bowl.
- Mix sherry, jam and Drambuie and pour over cake.
- Add layer of fresh berries.
- Add pudding over fruit.
- Whip cream and confectioner's sugar. Spread over top.
- Sprinkle with almonds.
- Chill.
- Serve in pretty footed cups.

