



FRUIT COCKTAIL *Tipsy Pudding*





FRUIT COCKTAIL *Tipsy Pudding*

Ingredients

15 oz can of fruit cocktail,
drained

One loaf of pound cake (halved
and cut into slices)

Dry sherry (optional)

2 cups pudding (cooled)

2 cups heavy whipping cream
(softly whipped)

Garnish: 1/4 to 1/2 cup toasted,
flaked almonds

Directions

1. Gather the ingredients.
2. Fold one cup of the whipped cream into custard, gently.
3. Line the bottom of a trifle dish or individual glasses with half the cake slices.
4. Layer half the fruit evenly over the cake. Sprinkle with the sherry and perhaps a touch of the fruit syrup. Spoon over the custard in a thick, even layer.
5. Repeat for second layer.
6. Finish with a good thick layer of whipped cream, either spooned over or piped using a piping bag.
7. Decorate with cherries from the can or toasted sliced almonds.
8. Although you can eat right away, the more time you allow to cool and set the better it will be.

Recipe Developed Exclusively by Mulvaney's B&L - A farm-to-table devotee restaurant in Midtown Sacramento