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STOLLEN TRIFLE

Makes 4 trifles

4 slices of Stollen
2 tbsp dark rum
1 yoghurt pot (125g)
250g crème fraîche
a pinch of cinnamon
4 tbsp icing sugar
4 damsons from a jar

Crumble the Stollen slices and distribute between 4 serving glasses.

In a little jar, mix the rum with 2 tablespoons of water and a tablespoon of icing sugar. Drizzle over the stollen.

In a bowl, mix the yoghurt, crème fraîche, cinnamon and icing sugar until well combined.

Top the stollen with the crème fraîche.

Cut the damsons in slices and top each trifle with damsons.

Serve immediately or keep in the fridge for a few hours before serving.