

PINEAPPLE CUSTARD FRIDGE TART

Serves 8-10

INGREDIENTS

- 1 tin (432g) crushed pineapple
- 1 pack (80g) pineapple-flavoured jelly powder
- 1½ vanilla-flavoured custard
- 8 Tinkies Vanilla Whizz
- ¾ cup whipping cream

Serving suggestion:

- Toasted desiccated coconut
- Maraschino cherries

METHOD

1. Pour the crushed pineapple, with syrup, into a small pot with the jelly powder and place on a medium-low heat. Stir to dissolve the jelly powder and remove from the heat.
2. Stir through the vanilla-flavoured custard.
3. Lay the Tinkies in two rows in a 20cm x 20cm dish. Pour over the pineapple-custard mixture and spread evenly.
4. Place in the fridge and allow to set for at least 2 hours.
5. Whip the cream until stiff peaks form. Spread the whipped cream evenly over the top of the set fridge tart.
6. Sprinkle toasted desiccated coconut over the cake and decorate with glacé cherries. Slice into generous squares and ENJOY!