**English Trifle**

1 pound cake mix

Custard (Bird’s Custard Brand)

2 cups whipping cream

1 cup powdered sugar

2 teaspoons vanilla

Fruit-strawberries, kiwis, raspberries, bananas, etc.

Prepare pound cake according to package directions. Prepare custard according to package directions and allow to cool. (You may substitute custard with vanilla pudding). Whip cream to stiff peaks and add powdered sugar and vanilla to sweeten. Wash and cut fruit. Cut pound cake into 1-inch cubes and use half of the cake cubes to live the bottom of a large glass bowl or trifle bowl. Place a layer of fruit on top, followed by the custard and whipping cream. Repeat layers in the same order, finishing with the remaining whipped cream.

**Scottish Scones**

2 cups all purpose flour ¼ cup sugar

1 tablespoon baking powder ¼ teaspoon salt

4 tablespoons cold butter, cut into pieces 1 cup berries

2/3 cup whipping cream 1 large egg

½ teaspoon freshly grated lemon peel

Preheat oven to 375 F. In a large bowl, with fork, mix flour, sugar, baking powder, and salt. With pastry blender, cut butter into dry ingredients until mixture resembles coarse crumbs. Add berries and toss. In a bowl, mix cream, egg, and lemon peel until blended. Slowly pour cream mixture into dry ingredients and stir with spatula just until soft dough forms. With lightly floured hands, knead dough 3 to 4 times in bowl, just until it comes together—don’t over mix. Divide dough in half. On lightly floured surface, shape each half into 6-inch rounds. Cut rounds into 6 wedges and place on ungreased cookie sheet. Bake until golden brown, 22 to 25 minutes.