

## **Deluxe English Trifle**

1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling	¼ cup sherry wine
2½ cups milk	1/3 cup red raspberry preserves
8-inch sponge cake layer	2 tablespoons hot water
½ cup orange juice	1 envelope Dream Whip Whipped Topping Mix

Prepare Jell-O pudding mix as directed on package, increasing milk to 2½ cups. Cover surface of pudding with wax paper; set aside. Place cake on plate. Combine orange juice and wine; sprinkle on both sides of cake to soak. Thin preserves with hot water. Cut cake into 1½-inch cubes; place in a 1½ quart serving bowl. Drizzle thinned preserves over cake cubes. Pour prepared pudding mixture over cake. Cover with wax paper. Chill. Before serving, prepare Dream Whip as directed on package; spoon over pudding. Garnish with almonds and maraschino cherries, if desired. Makes 8 to 10 servings.

## **Peach Melba**

1 pint vanilla ice cream  
4 peach halves  
Melba sauce

On each dessert plate, place a slice or scoop of ice cream. Top with a peach half, cut side down. Spoon melba sauce over peaches. Top with whipped cream.

### **Melba Sauce**

1 package (10 ounces) frozen raspberries, thawed  
½ cup currant jelly  
1½ teaspoon corn starch  
1 tablespoon water

Combine raspberries and jelly; bring to a boil. Mix corn starch and water; stir into raspberry mixture. Cook until thickened, stirring constantly. Strain and chill.

## **Rice Pudding**

3 cups cooked rice	1 quart milk
3 eggs, beaten enough to mix	¾ cup sugar (note: use more!)
1 teaspoon salt	3 tablespoons butter, melted
½ cup raisins, if desired marinated in boiling water and drained	2 teaspoons cinnamon

Place rice and milk in top of double boiler and heat thoroughly over boiling water. Combine eggs, sugar, salt and butter, beating to mix well. Slowly pour rice mixture into a greased 2½ quart baking dish, stirring as you add. Pour egg mixture into the hot rice, mixing well. Stir in raisins. Sprinkle cinnamon on top. Bake in a moderate 350°F oven for 40 minutes. Set on rack to cool. Refrigerate until cold.