



Tarantula Trifle

Prep Time
50 min

Chilling
30 min

Total Time
1 hr 20 min

Yields
6 trifles



Chocolate cake, jelly, sweets, and whipped cream make for wicked layers in our second recipe, Tarantula Trifle. This quick and easy Halloween dessert include mostly store-bought goodies so that you can have the trifle on the table in almost no time. The trifle will be a sure crowd pleaser at your Halloween party. You can download the template we used to make the chocolate spider webs here: <http://chcotta.ge/bl0305>

Instructions

1) Set up the template

Print out the template and place on a cutting board or tray. Tape a piece of greaseproof (wax) paper on top of the template and set aside.

2) Make the chocolate spider webs

Melt the dark (semisweet) chocolate chips or disks according to manufacturer's instructions. Allow the chocolate to cool to 30-32°C (86-89°F). Then transfer the melted chocolate into a small disposable piping (pastry) bag. Snip off the tip to create a tiny hole and trace the template. Chill in the freezer for 30 minutes. Remove from the freezer and use an offset spatula to gently lift the chocolate spider webs of the greaseproof (wax) paper. Store chilled until ready to use.

Info: Allowing the chocolate to cool makes it easier to pipe the chocolate webs and reduce dripping.

3) Crumble the cake

Cut the chocolate cake or brownie in large squares and crumble the squares into coarse crumbs in a large mixing bowl.

4) Layer the trifle

Give the jelly (jello) a gentle stir, it should be softly set. Then layer chocolate cake crumbs, jelly (jello) and sweets in dessert glasses or small tumblers. Finish with a layer of jelly (jello).

Tip: For a pretty look, arrange the candy pieces directly against the sides of the tumbler or dessert glass.

5) Finish the trifle

Whip the cream and sifted icing (powdered/confectioners') sugar until soft peaks form and it holds its shape. Be careful not to over-mix as the cream may split. Spoon the cream over the top of the trifles. Store the tarantula trifle in the fridge until ready to serve. You can make the trifle several hours ahead, just keep in mind that jelly (jello) and whipped cream may soften some of the sweets. Just before serving, decorate with chocolate spider webs and more sweets.

Ingredients

For the blackberry sauce

300 g (10.5 oz) blackberries (fresh or frozen and thawed)

2 tbsp lemon juice

1/2 cup sugar

For the lemonade

4 – 5 pomegranate tea bags or ready-made pomegranate tea

ice nuggets (pellets) or small ice cubes

12 – 18 frozen blackberries

printable Halloween stickers

For serving

6 tall tumbler glasses

paper straws

Information

FYI, “jelly” is the British name for the American term “jello.” I used cherry jelly (jello) in the recipe, but you can choose other flavours according to your taste, e.g. strawberry or raspberry. The double cream can also be replaced with Cool Whip if you have access to it