



## WEET-BIX TRIFLE (SERVES 2)

### INGREDIENTS

1 cup canned fruit  
(unsweetened if available)

½ cup custard (reduced/low  
fat if available)

2 Weet-Bix biscuits

### UTENSILS

Colander

Knife

Chopping board

Small bowl

Tablespoon

300ml glass jar or cup

Measuring jug or measuring  
cups



# WEET-BIX TRIFLE



## METHOD

1. Drain the juice from the canned fruit using a colander (if available) and cut into small cubes (approximately 1cm).
2. Crush the Weet-Bix biscuits in a bowl using your fingers, until they resemble crumbs. *(Refer to figure 4 and 5)*
3. Use a glass jar or cup and start to layer your trifle: starting with a heaped tablespoon of the Weet-Bix at the bottom, followed by 2 heaped tablespoons of custard, then arrange the fruit pieces over the custard to form the next layer. Repeat this process a further 2 times to achieve 3 layers of Weet-Bix, custard, and fruit or until the container is full.
4. Allow the trifle to sit for a few minutes to allow the Weet-Bix to soften before eating. *(Refer to figure 6)*



Figure 1: Trifle ingredients



Figure 2: Recipe utensils



Figure 3: Measured trifle ingredients



Figure 4: Step 2- Crush Weet-Bix



Figure 5: Step 2 result- crushed Weet-Bix



Figure 6: Final product

FOR MORE INFORMATION

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