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## Tipsy Laird

C-N-Do Scotland

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*Tipsy Laird is another delicious Scottish dessert more widely known as Sherry Trifle. A special dessert, often served on special occasions like Christmas, New Year and particularly at Burns Suppers.*



YIELD: 6 - 8 SERVINGS

PREP TIME: 20 minutes

COOK TIME: 45 MINUTES

TOTAL TIME: 1 hour and 5 minutes

### Ingredients

- 1 Victoria Sponge Cake, sliced
- 300g (~10 oz) Raspberry Jam
- 1 wine glass Sherry
- 2 tbsp Drambuie
- 300g (~10 oz) Raspberries
- 2 Bananas
- 1 tbsp Castor Sugar (*finer sugar than granulated, but not confectioners' sugar*) Generally one can use granulated sugar, or make a finer sugar by placing sugar in a food processor or coffee grinder.)
- Sprinkling Toasted Almonds
- 250 ml (~8oz) Milk

- 150 ml (~5 oz) Double Cream
- 2 Egg Yolks
- 50g (~2 oz) Castor Sugar
- Few Drops Vanilla Extract

### **Equipment:**

- Medium pot
- Glass bowl
- Whisk

### **Instructions**

1. Place the sponge in the base of a large glass bowl and spread with the raspberry jam. Mix the sherry and the brandy and sprinkle evenly over the sponge allowing it to soak in. Next add a layer of raspberries and sliced bananas.
2. To make the custard, whisk together the egg yolks, sugar, and vanilla extract until pale and creamy. Heat the milk and cream together in a saucepan until boiling point then stir into the egg mixture. Once it is well blended, return to the pan and stir continuously over a low heat until the custard thickens.
3. Pour into a dish and allow to cool. When quite cool, pour the custard over the layer of fruit, spreading evenly.
4. Next whip the double cream, add sugar to sweeten and spoon on top of custard.
5. Decorate your Topsy Laird with toasted almonds. Refrigerate for 1-2 hours then serve.



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