Zuppa Inglese

INGREDIENTS

4 Layers(9-inch round)sponge cake
1 Packet vanilla pudding mix
1 Teaspoon grated lemon peel
2 Cups double cream
1/4 Cup sugar
2 Teaspoons vanilla
1/2 Cup dark rum
1 Cup strawberry jam or preserves
Whole strawberries or candied fruits

Preparation

Bake layers by package directions, or about 25 minutes. Cool. Prepare pudding by package directions using 1 & 1/2 cups of milk. Add lemon peel. Cool with plastic wrap placed directly on surface. Combine double cream and sugar; whip until stiff. Add vanilla, fold 1 cup into cooled pudding. Keep rest well chilled. Place one cake layer on large serving plate; sprinkle with about 2 tablespoons rum. Spread with about 2 to 3 tablespoons jam and one-third of the custard. Repeat with two more layers of cake, rum, jam and custard. Put on top layer. Sprinkle with last of rum; spread with jam. Frost sides of cake with the whipped cream making a pretty ruffled rim around the top edge but leaving jam uncovered. Chill or serve at once. Decorate top with whole strawberries or candied fruits set in the jam.