**Layered Fruit Jelly**

Looks stunning; wonderfully wobbly!

*You’ll need:*

* 1 packet frozen blueberries or raspberries, or cups each fresh
* 1 cup fresh strawberries, sliced
* 1 cup fresh peaches, sliced
* 1 cup white wine
* 1 cup caster sugar
* Juice two lemons
* 1/5 cup chopped crystallised cherries
* 1/2 cup water
* 2 sachets of gelatine

*Method:*

Use a nonstick cake tin or line a cake tin with plastic wrap.

Place sliced strawberries in the bottom and empty in the blueberries.Cream butter and sugar, then mix in the egg and essence.

Heat all other ingredients, except the gelatine, till nearly boiling.

Take off the heat and then add gelatine.  (Mix a little with some of the liquid first so you don't get lumps.)

Pour liquid into the cake tin. Leave till set - it will take several hours.

When set, turn the out onto a plate.  If it won't come out easily dip the base of the tin in hot water in the sink for about 30 seconds - make sure no liquid gets into the tin though!  This will loosen the jelly enough for it to slide out.

Serve sliced with cream or ice-cream.

*Note:* If that amount of gelatine doesn't form a well-set jelly, the whole thing can be slightly rewarmed and more gelatine (mixed with a little of the warmed liquid first) can be added. For some reason sometimes more is needed - possibly this depends on the ripeness and juiciness of the berries.