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Fruit Cocktail Biscuit Cake

Ingredients

200g Graham crackers or any sweet/sugary biscuits
1 cup double or heavy cream
1/4 cup sweetened condensed milk
3 1/2 cans or 836g fruit cocktail - drained, without the syrup

Preparation

1. Arrange the crackers to cover bottom of a 8 inch by 8 inch baking pan.
2. At the side, in a bowl mix the cream and condensed milk.
3. Then spread a portion of the mixture on top of the laid out crackers.
4. Arrange a portion of fruit cocktail over the cream and condensed milk layer.
5. Repeat layering using the remaining crackers, cream mixture and fruit cocktail.
6. Cover and refrigerate for a few hours or overnight.
7. Slice and serve.

Cooks Note