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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
