



## Fairtrade Bishop's Delight

A delicious and incredibly easy sweet that always goes down a treat at family, parish or party events. Quantities can be doubled, trebled or quadrupled according to requirements.

### Ingredients

- Fairtrade pineapple pieces - fresh or tinned
- Double cream
- Low fat natural yoghurt
- Traidcraft Fairtrade Demerara sugar

Approx equal quantities of pineapple, cream and yoghurt, adjusted to taste or dietary requirements e.g. more yoghurt to cream to reduce the fat. Less sugar if wanted.

### Method

1. Prepare at least the evening before required and can easily be prepared 24 hours beforehand.
2. Prepare pineapple pieces. If using tinned - open tin and drain.(Use the juice for something else e.g. in a fruit punch).
3. Whisk double cream until just thick in large bowl.
4. Fold in natural yoghurt.
5. Fold in pineapple pieces.
6. Turn into serving dish(es)
7. Sprinkle a good layer of Demerara sugar over the top. (Do not stir).
8. Cover with cling film and keep in fridge until required.
9. Stir at point of serving. The sugar will have soaked in to a point.

Thanks to Penelope A Bridstrup, a Traidcraft Fair Trader, for this delicious recipe.

### Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)