

GINGER BREAD TRIFLE

INGREDIENTS:

For the Gingerbread Cake:

- 3 cups all-purpose flour
- 2 tablespoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 2 teaspoon baking soda
- 1 cup butter, room temperature
- 1/2 cup brown sugar, packed
- 1 large egg, room temperature
- 1 cup molasses
- 1 cup boiling water

For the Whipped Cream:

- 2 cups whipping cream
- 1/4 sugar
- 1 teaspoon vanilla extract

For the Assembly:

- 2 tablespoons candied ginger, finely chopped
- 1 cup ginger snap cookies, crushed



DIRECTIONS:

For the Cake:

1. Preheat oven to 350 degrees F. Lightly grease a 10-cup bundt pan with non-stick cooking spray. Sprinkle a heaping tablespoon of flour into the pan and move the pan around to coat. Invert the pan and tap out the excess flour.
2. In a large mixing bowl, beat the butter and sugar until smooth.

3. Add the egg and incorporate into the butter mixture.
4. Measure in the molasses and incorporate. Set aside.
5. Add the baking soda to the boiling water and stir to dissolve.
6. Sift together the remaining dry ingredients and stir 1/3 of the dry ingredients into the molasses mixture until just combined.
7. Stir 1/2 cup of the boiling water into the mixture until the water has been incorporated into the batter.
8. Repeat the previous two steps until the last of the dry ingredients are incorporated.
9. Pour the batter into the prepared bundt pan. Tap the pan firmly on your countertop to make sure the batter gets into the nooks and crannies of the pan.
10. Bake the cake for 40-50 minutes or until a toothpick inserted into the cake comes out clean.
11. Cool for 30 minutes before turning out onto a cooling rack to finish cooling.
12. Once fully cooled, cut the cake into one-inch cubes and set aside.

To Make the Whipped Cream:

1. Transfer the whipping cream to a chilled mixing bowl. Beat on high speed until stiff peaks are formed.
2. Add the sugar one tablespoon at a time. Beat to incorporate.
3. Beat in the vanilla extract.

To Assemble:

1. Place a layer of the cake cubes into a trifle bowl.
2. Top with 1/2 of the crushed gingersnap cookies and one tablespoon of the candied ginger. Next, layer in half of the whipped cream.
3. Repeat the layering once more, reserving two cubes of cake and a tablespoon of the crushed gingersnap cookies.
4. Garnish with remaining cake and cookies. Refrigerate the trifle for 2 hours before serving. The trifle can be prepared up to 12 hours in advance.