

# Gingerbread TRIFLE

## Ingredients:

### Cake:

2½ cups all-purpose flour  
1½ tsp baking soda  
1 tsp ground ginger  
1 tsp ground cinnamon  
½ tsp ground cloves  
½ tsp ground nutmeg  
¼ tsp salt  
½ cup brown sugar  
½ cup molasses  
½ cup milk  
½ cup brewed coffee (hot)

½ cup butter, softened  
1 tsp vanilla

### Trifle Layers:

1 cup of heavy whipping cream  
whipped into stiff peaks or your  
whipped topping of choice (see  
note)

1 cup of white chocolate chips

## Directions:

*Make one recipe of Elsie's Gingerbread Spice Cake without the glaze:*

1. Preheat oven to 350° and prepare 8 x 8 inch baking pan with parchment.
2. In a medium bowl, whisk all dry cake ingredients: flour, baking soda, ginger, cinnamon, cloves, nutmeg, salt.
3. In a large bowl, combine wet ingredients: brown sugar, molasses, milk, hot coffee, butter and vanilla.
4. Slowly add dry ingredients to wet and mix until just combined.
5. Pour batter into prepared baking pan.
6. Bake for 40 minutes or until toothpick comes out clean.
7. Allow cake to cool in the pan for 10-15 minutes before removing to cool completely.
8. Slice cooled gingerbread spice cake into small cubes.
9. Layer cubes of cake in a dish and top with a layer of whipped cream and white chocolate chips. Repeat layering until dish is full.

**\*\*Note:** Homemade whipped cream made using heavy cream, canned whipped topping or a tub of topping such as Cool Whip all work well for this recipe.