THE J.M. SMUCKER Co

Gingerbread, White Chocolate and Toffee Trifle

Makes: 12-16 Servings

Prep Time	Cook Time	Serves	Difficulty
2 hrs	50 mins	12	N/A

Ingredients

- **White Chocolate Filling:**
- 1 can Eagle Brand® Sweetened Condensed Milk

  Original Sweetened Condensed Milk

- 2 cups white chocolate chips
- 1 1/2-2 cups plain Greek yogurt
- **Cake:**
- 2 cups Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 cup sugar
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp ginger
- 1 egg
- 1/2 cup shortening or butter
- 3/4 cup molasses
- 1 cup boiling water
- **Toffee Sauce:**
- 1/4 cup butter
- 3/4 cup brown sugar
- 1 cup corn syrup
- 1 cup Carnation® Evaporated Milk

  Evaporated Milk

- 2 tsp vanilla
- Fresh mint leaves, fresh berries or orange slices, optional

Directions

Step 2:

Melt white chocolate chips with condensed milk in saucepan over medium heat, stirring constantly. Remove from heat. Cool slightly. Fold in yogurt until well blended. Chill while preparing cake. This can be made ahead and refrigerated for 2 days.

Step 4:

Preheat oven to 350°F (175°C). Grease a 9" (23 cm) pan and line with parchment paper overlapping two sides for easy removal.

Step 5:

Combine first six dry ingredients in large mixer bowl. Add egg, shortening, molasses and 1/4 cup (50 mL) boiling water. Mix on low speed to blend then 2 minutes on medium speed. Carefully add remaining 3/4 cup (175 mL) boiling water; beat 2 minutes longer. Spread batter in pan.

Step 6:

Bake in preheated oven for 45 to 50 minutes, or until toothpick inserted in centre comes out clean. Remove from oven, let cool in pan 10 minutes, then remove to cooling rack. Cut cooled cake into 1” (2.5 cm) cubes.

Step 8:

Melt butter in saucepan over medium heat. Add sugar, corn syrup and milk. Stir over medium heat until hot but not boiling. Remove from heat. Stir in vanilla.

Step 10:

Place 1/3 of cake cubes in bottom of 12 cup (3 L) trifle or glass bowl. Drizzle with toffee sauce until moistened. Cover with 1/3 of chocolate mixture. Continue layering, ending with chocolate filling. Refrigerate 2-3 hours to let flavours mingle. Garnish if desired.

Step 12:

Make cake ahead of time – wrap well and freeze for up to 3 months or refrigerate for 3 days. Filling and toffee sauce can be made 2-3 days ahead. Assemble day of serving.

Images

