

Gingerbread Tiramisu Trifle



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Recipe by: Laura Vitale

Serves 10-12

Prep Time: 20 minutes
Cook Time: 25 minutes

Ingredients

For the Gingerbread Batter:

- 2 1/3 cups of Flour
- 1 tsp Baking Soda
- 2 tsp of Ginger
- 1 tsp Cinnamon
- 1/2 tsp of Cloves
- 1/2 tsp of Salt
- 1/2 cup of Unsalted Butter, at room temperature
- 1 cup of Molasses
- 1 cup of Sour Cream
- 1/4 cup of Sugar
- 2 tsp Lemon Zest
- 1 Egg
- 1/2 tsp of Vanilla Extract
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For the Mascarpone Filling:

- 16 oz of Mascarpone Cheese, softened
- 1-1/2 cup of Heavy Cream
- 1/3 cup of Granulated Sugar
- 1 tsp of Vanilla Extract
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For the Syrup:

- 1 Ginger Tea Bag
- 1 Cup of Sugar

To make the cake:

- 1) Preheat the oven to 350 degrees, line a 9x13 baking pan with parchment paper and spray with non stick spray, set aside.
- 2) In a bowl, whisk together the flour, baking soda, salt, ginger, cinnamon and cloves, set aside.
- 3) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter, lemon zest and sugar for about 1 minute or until fluffy.
- 4) Add the molasses, eggs and vanilla and mix it for about a minute. Mix in the sour cream, add the dry ingredients and mix the batter long enough to get it all mixed well but dont over mix.
- 5) Pour the batter into your prepared pan and bake the cake for about 25 minutes or until fully cooked through.
- 6) Allow the cake to cool completely. When cooled, cut the cake into slices about 1/2 thick.



Meanwhile, make the syrup.

- 7) Bring one cup of water to a boil, add the tea bag and turn the heat off, allow the tea bag to steep for a few minutes.
- 8) Remove the tea bag, turn the heat back on to medium and add the sugar. Let the mixture cook for about 5 minutes or until the sugar has dissolved, let it cool completely.

Now time to make the filling.

- 9) In the bowl of a standing mixer fitted with a whisk attachment, beat the heavy cream until stiff peaks form, pour the whipped cream into a bowl, set it in the fridge for a few minutes.
- 10) In the same bowl, cream together the sugar, mascarpone and vanilla together for about 2 minutes on medium speed.
- 11) Using a spatula, fold in the whipped heavy cream and set aside.
- 12) To assemble, take a trifle dish (about 14 cup measure) lay the bottom with about 1/2 cup of the macarpone filling, then 1/3 of the cake slices (if you have to cut some in half to fit thats fine) drizzle over 1/3 of the syrup over the cake and top it with 1/3 of the filling. Repeat this layering 2 more times.
- 13) Cover the trifle with plastic wrap and refrigerate for 8 hours or best overnight.