



GINGERBREAD TRIFLE

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GINGERBREAD INGREDIENTS

1/2 cup butter, softened
1/2 cup firmly packed dark brown sugar
1 large egg
1 cup molasses
2 1/2 cups all-purpose flour

1 tablespoon ground ginger
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
1 cup hot water

GINGERBREAD INSTRUCTIONS

Beat butter at medium speed of an electric mixer until creamy.

Gradually add sugar, beating until light and fluffy.

Add egg and molasses, mixing well.

Combine flour and next 5 ingredients; add to butter mixture alternately with water, beginning and ending with flour mixture.

Beat at low speed after each addition until blended.

Pour batter into a greased 13"x9" pan.

Bake at 350 degrees for 30-35 minutes until toothpick in center comes out clean.

Cool on wire rack.

CUSTARD INGREDIENTS

1 1/3 cups sugar
2/3 cup all-purpose flour
1/2 teaspoon salt

5 cups milk
6 egg yolks, lightly beaten
1 tablespoon vanilla

CUSTARD INSTRUCTIONS

Combine first 3 ingredients in a saucepan and whisk in milk.

Cook over medium heat, stirring constantly until thickened and bubbly.

Gradually stir about 1/4 of hot mixture into egg yolks; add to remaining hot mixture, stirring constantly.

Cook over medium heat, stirring constantly, 3 minutes.

Remove from heat; add vanilla.

Cool to room temperature.

Assemble the trifle, or cover and chill custard until ready for assembly.

Cut gingerbread into cubes and layer with custard in a 3-quart trifle bowl. End layers with custard. Before serving, spread whipped topping over trifle and sprinkle chopped Heath bars on top