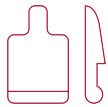




Gingerbread, Custard and Caramel Christmas Trifle



PREPARATION TIME: 1 HOUR



COOKING TIME: 20 MINUTES



SERVES: 10

Ingredients

Gingerbread

125g butter
1/2 cup brown sugar
1/2 cup golden syrup
1 egg yolk
2 1/2 cups plain flour
1 tablespoon Gewurzhaus Gingerbread Spice (see note)
1 teaspoon bicarb soda

Caramel

1 1/4 cups sugar
1/2 cup water
300mls cream

Fruit Mince Cream

500g cream cheese, softened
1/4 cup castor sugar
400mls cream, extra
1 cup prepared fruit mince
900g tub double thick vanilla custard
Gewurzhaus Gingerbread Spice can be purchased online at <https://gewurzhaus.com.au/product/gingerbread-spice-50g-m/> or in Gewurzhaus stores.

Method

Preheat your oven on [CircoTherm®](#) to 160°C.

Beat the butter and sugar in a bowl with an electric mixer until creamy. Add the egg yolk and golden syrup and beat until combined. Stir in the sifted dry ingredients and mix well. Turn the dough onto a lightly floured surface and knead until smooth. Press dough into a disc, cover with plastic wrap and place in the refrigerator for 30 minutes.

Place the dough between 2 pieces of baking paper and roll out until 4mm thick. Use an 8cm star shaped cookie cutter to cut out approx 32 stars. Place onto greased baking trays, leaving room for spreading. Reroll any excess dough to make additional stars.

Bake for 12 -15 minutes or until cooked. Allow to cool on the trays on a wire rack.

Meanwhile combine the sugar and water in a saucepan and stir over a medium heat/ setting 6 until sugar has dissolved. Bring to the boil and continue cooking, without stirring until golden. Remove from the heat then slowly and carefully pour in the cream and stir until smooth. Cool.

Beat the cream cheese and sugar with an electric mixer until smooth then add the cream and beat again until thick. Fold through the fruit and chill.

To assemble:

Reserve 4 or 5 gingerbread stars for decoration. Break the remaining stars into rough pieces. Layer one quantity of gingerbread into the base of a 3.5litre trifle bowl. Spread with one-third of the fruit mince cream. Top with another layer of gingerbread. Spoon over one-third of the thick custard then drizzle with caramel sauce. Repeat this process twice more to make 6 layers finishing with the caramel sauce. Cover and refrigerate 4 hours or overnight to allow the gingerbread to soften. Decorate with reserved gingerbread stars prior to serving.

Notes

Opening your oven door to check your gingerbread will impact how well they cook. The solution? A NEFF oven with NeffLight®.