Gingerbread Tiramisu Trifle



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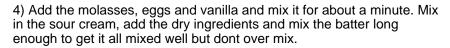
Serves 10-12

Prep Time: 20 minutes Cook Time: 25 minutes

Ingredients
For the Gingerbread Batter:2 1/3 cups of Flour1 tsp Baking Soda2 tsp of Ginger1 tsp Cinnamon½ tsp of Cloves½ tsp of Salt½ cup of Unsalted Butter, at room temperature1 cup of Molasses1 cup of Sour Cream¼ cup of Sugar2 tsp Lemon Zest1 Egg½ tsp of Vanilla Extract
For the Mascarpone Filling:16 oz of Mascarpone Cheese, softened1-½ cup of Heavy Cream1/3 cup of Granulated Sugar1 tsp of Vanilla Extract
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.



- 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 $\frac{1}{2}$ 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 peeks 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 ½ 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.