Gingerbread Trifle

Serves 8-10

Prep time: 30 minutes - Chill time: At least 4 hours or overnight

Ingredients:

For the ginger cake layer (Alternatively, you can use shop-bought ginger cake or ginger loaf for ease.)

- 250g plain flour
- 2 tsp ground ginger
- 1 tsp mixed spice
- 1 tsp bicarbonate of soda
- 125g unsalted butter
- 100g dark brown sugar
- 150g golden syrup
- 150g black treacle
- 250ml whole milk
- 1 large egg

For the custard (Or use a good quality ready-made custard if you prefer.)

- 500ml whole milk
- 1 tsp vanilla extract
- 4 large egg yolks
- 50g caster sugar
- 2 tbsp cornflour

For the cream layer

- 400ml double
- 1 tbsp icing sugar
- 1 tsp ground cinnamon

For assembly

- 4 tbsp caramel or toffee sauce
- A splash of brandy or spiced rum (optional)
- Crushed ginger biscuits for topping
- A few stem ginger pieces in syrup, finely chopped (optional)

Method:

Make the ginger cake:

1. Preheat the oven to 170°C (fan 150°C). Grease and line a 20cm square tin.
2. In a saucepan, melt the butter, sugar, golden syrup, and black treacle over a gentle heat. Once smooth, remove from the heat and stir in the milk.
3. In a large bowl, whisk together the flour, ginger, mixed spice, and bicarbonate of soda. Pour in the warm syrup mixture and mix until smooth. Add the egg and whisk again until fully combined.

4. Pour into the tin and bake for 35–40 minutes, or until a skewer comes out clean. Cool completely.

Make the custard:

1. Warm the milk and vanilla in a saucepan until steaming but not boiling.
2. In a bowl, whisk the egg yolks, sugar, and cornflour until smooth. Slowly pour the hot milk over the egg mixture, whisking constantly. Return to the pan and cook gently until thickened. Pour into a bowl, cover the surface with cling film, and leave to cool.

Prepare the cream:

1. Whip the double cream with the icing sugar and cinnamon until soft peaks form.

Assemble the trifle:

1. Cut the ginger cake into chunks and layer half in the bottom of a large trifle bowl. Drizzle over a little brandy or rum if using.
2. Spoon over half the custard, followed by a drizzle of caramel sauce.
3. Repeat with the remaining cake, custard, and caramel.
4. Top with the cinnamon whipped cream, spreading it gently to cover the surface.

Finish and chill:

1. Sprinkle over crushed ginger biscuits and scatter with chopped stem ginger if using.
2. Chill for at least 4 hours or overnight to allow the flavours to develop.

To serve

Serve straight from the fridge with an extra drizzle of caramel or a dusting of cocoa powder. It keeps well for up to two days covered and chilled.