

Gingerbread Butterscotch Trifle

*Cumberland Packing Corp.
Better Homes & Gardens Magazine*

GINGERBREAD

*6 tablespoons butter
1 egg
1/4 cup "Sugar in the Raw"
1/4 cup "Stevia in the Raw"
3/4 cup molasses
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground ginger
1 teaspoon ground cardamom
1/2 teaspoon sea salt
1/2 cup boiling water*

BUTTERSCOTCH SAUCE

*1/4 cup butter
1/4 cup brown sugar
1/4 cup "Stevia in the Raw"
1/2 cup heavy cream
3/4 cup sea salt
2 teaspoons vanilla extract*

WHIPPED CREAM

*1 cup heavy cream
1 tablespoon "Sugar in the Raw"
1 1/2 teaspoons "Stevia in the Raw"*

Preheat the oven to 350 degrees.

Lightly grease a nine-inch square baking pan.

In a bowl, beat the butter with the sugar and Stevia until creamy. Beat in the molasses and egg. Beat in the flour, baking soda, ginger, cinnamon and salt on low speed. Then mix in the water on low speed. Pour into the prepared pan.

Bake for 35 to 40 minutes. Cool completely. Cut into one-inch cubes.

For the butterscotch: In a small saucepan over medium heat, melt the butter. Add the brown sugar, Stevia, cream and salt. Whisk until combined. Bring to a gentle boil. Cook for 5 minutes. Stir in the vanilla. Cool to room temperature.

In a large bowl, beat the cream, sugar and Stevia on high speed until stiff peaks form, about 1 minute. Keep the whipped cream cold until ready to assemble the trifle.

To assemble: Divvy one-half of the gingerbread cubes into ten individual serving dishes. Layer the butterscotch sauce and whipped cream. Top with the remaining gingerbread cubes, butterscotch and whipped cream.

Per Serving (excluding unknown items): 4059 Calories; 255g Fat (55.9% calories from fat); 41g Protein; 411g Carbohydrate; 8g Dietary Fiber; 1012mg Cholesterol; 71368mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 1 Non-Fat Milk; 50 Fat; 13 1/2 Other Carbohydrates.