

# Winter Wishes Trifle

*Susan Stetzel - Gainesville NY  
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## **Servings: 12**

*1 (eight to ten ounce) prepared angel  
food cake*

*4 ounces white baking chocolate*

*4 cups heavy whipping cream, divided*

*1/2 teaspoon peppermint extract*

*12 peppermint candies, crushed*

## **Preparation Time: 20 minutes**

Place mixer beaters in a large metal bowl.  
Refrigerate for 30 minutes.

Cut or tear the cake into bite-sized pieces. Set  
aside.

Break the white chocolate into smaller pieces.  
Microwave at 70% power, stirring after 45  
seconds. Microwave until the white chocolate is  
melted, about 30 minutes more. Stir until  
smooth. Let stand for 5 minutes. Stir 1/4 cup of  
heavy cream into the white chocolate until  
smooth.

In the chilled bowl, beat the remaining heavy  
cream until soft peaks form. Gently fold two-  
thirds of the whipped cream into the white  
chocolate. Stir the extract into the remaining  
whipped cream.

In a trifle bowl, layer the cake and white  
chocolate mixture, repeating the layers. Top  
with peppermint-flavored whipped cream.

Refrigerate, covered, until serving. Sprinkle with  
crushed candies.

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Per Serving (excluding unknown  
items): 274 Calories; 29g Fat  
(94.5% calories from fat); 2g  
Protein; 2g Carbohydrate; 0g  
Dietary Fiber; 109mg Cholesterol;  
30mg Sodium. Exchanges: 0 Non-  
Fat Milk; 6 Fat.