

Rum & Raisin Ginger Snap Trifle



Bring the Christmas cheer to any table with this delicious Rum & Raisin Ginger Snap Trifle recipe. Allow 8 hours for some of the rum cake ingredients to soak overnight.

Recipe supplied by Sunbeam.

Ingredients

Rum Fruit Cake

3 cups Sunbeam Raisins

1 ¼ cup Sunbeam Sultanas

¾ cup Sunbeam Currants

⅔ cup Sunbeam Mixed Fruit

⅔ cup Sunbeam Glace Cherries

¾ cup Angas Park Dates, chopped

1 cup Sunbeam Slivered Almonds

2 ¼ cups plain flour, sifted

¼ teaspoon bicarbonate soda

1 teaspoon ground cinnamon

1/2 teaspoon ground allspice

1 cup rum (+2-3 tbsps, extra)

250 g softened butter

1 ¼ cups brown sugar

4 eggs

Trifle

600 ml thickened cream

2 tbsp caster sugar

2 cups thick chilled custard

1 cup Sunbeam Raisins soaked in rum

Spun Sugar

1 cup white sugar

1/2 cup water

Ginger Snaps to garnish

Method:

1. Place the raisins, sultanas, currants, mixed fruit, glace cherries, dates and almonds in a bowl and pour over 3/4 cup rum. Cover and allow to macerate for at least 8 hours or overnight. Keep additional raisins separate and add 1/4 cup rum these will be used for garnishing the trifle.
2. Preheat the oven to 140°C.
3. Place the butter and sugar in the bowl of an electric mixer and beat until light and creamy. Gradually add the eggs and beat well.
4. Place the butter mixture, soaked fruit mixture, flour bicarbonate of soda, cinnamon and allspice in a large bowl and stir to combine.
5. Line a 20cm square cake tin with two layers of non-stick baking paper.
6. Spoon in the mixture and bake for 2 hours or until cooked when tested with a skewer.
7. Cool in the tin. Once the cake has cooled remove from tin and freeze to semi-firm.
8. Cut the fruit cake into 3cm pieces and decoratively line the base of trifle bowl. Pour over the extra rum.
9. Layer custard over fruit cake and repeat cake and custard layers if desired.
10. Whip caster sugar and thickened cream until stiff and add to trifle.
11. Garnish with rum soaked raisins and crushed ginger snaps.
12. To make spun sugar, combine sugar with the water in small heavy-based saucepan. Stir over

heat, without boiling, until sugar dissolves; bring to the boil. Reduce heat; simmer, uncovered, without stirring, until mixture is golden brown. Remove from heat; stand until bubbles subside. To make spun sugar, drizzle toffee between 2 wooden spoons over baking paper-lined oven tray. Shape and stand at room temperature until set.