

Holiday Eggnog Trifle

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Shopping List:

1-Yellow Duncan Hines Cake Mix
1-Lg Jell-O Instant Vanilla Pudding Mix
1-Quart Bottle of Ready Made Eggnog
1-Quart of Heavy Whipping Cream
1-Bottle Ground Nutmeg
1/3-Cup Sugar
Rum
Bourbon
Brandy



Cake Directions:

Follow cake mix directions for a 9x13 sheet cake and add 2-4 tsp of nutmeg

Pudding Directions:

Follow Directions on box except replace the milk with Eggnog and add a little extra nutmeg to the pudding.

Whipping cream:

Use Heavy Cream . Place the cream, a stainless bowl, and the beaters in the refrigerator for several hours or overnight. The colder all items are the faster it whips.

Pour 1qt. cream and 1 t. vanilla into the bowl and beat at medium speed until it starts to froth, add 1/3 cup sugar then increase to high and continue whipping until done.

Alcohol: The Trifle can be made with or without the alcohol, but real Eggnog likes a little spirit! Mix equal parts of rum, bourbon (Jack Daniels or Wild Turkey 101 are my favorites) and brandy together in a pitcher.

Assembling the Trifle is very easy; it is just layering the cake, alcohol, pudding and whip cream.

1.



Slice the cake in thin layers about $\frac{3}{4}$ " thick

2.



Spoon a little pudding into bottom of trifle bowl or individual serving glasses and lay the cake slices over pudding. Leave no empty spaces on the bottom of the bowl.

3.



Drizzle a light layer of rum, bourbon and brandy over the first layer of cake.

4.



Add Pudding layer and then a layer of whip cream.

6.



Adding the whip cream on top of the eggnog pudding

7.



Be sure to drizzle the alcohol over each layer of cake.

8.



Now add the final layer of whip cream and sprinkle with a little nutmeg.

For Small individual servings you can use any style of old fashion glass. I carefully cut the cake out with the glass but would suggest using a biscuit cutter.

