

# Tipsy Eggnog Christmas Cake Trifle



Preparation time: 45 mins

User Rating: ★★★★★

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Categories: Desserts

Level up your Christmas with layers upon trifle layers!

This Tipsy Eggnog Christmas Cake Trifle is a perfect grownups dessert for the holiday season. The smooth eggnog custard tops off a glorious symphony of brandy-soaked fruit cake, fresh cherries, and biscuits.

Keep scrolling for the full recipe.



## Ingredients

### Eggnog Custard (Makes approx 5 cups)

- 600ml pure cream
- 600ml milk
- 4 whole cloves
- 2 cinnamon quills
- 1 teaspoon ground nutmeg
- 12 egg yolks
- $\frac{1}{3}$  cup (50g) cornflour
- 2 teaspoons vanilla bean paste
- $\frac{2}{3}$  cup (150g) caster sugar

### Trifle

- 465g fruit cake, cut into cubes
- $\frac{1}{4}$  cup (60ml) brandy
- 124g packet Biscoff biscuits, coarsely chopped
- 680g jar pitted morello cherries, drained
- 300ml thickened cream, whipped

## Method

### Eggnog Custard

1. Combine cream, milk and spices in a medium saucepan over medium heat and bring to just a simmer.
2. Meanwhile, whisk yolks, cornflour, vanilla and sugar together in a large heatproof bowl. Pour approx. 1 cup of the hot cream mixture into the egg mixture and whisk immediately until smooth to temper the eggs.
3. Pour mixture back into the saucepan and cook over low heat, stirring constantly, until custard thickens.
4. Strain custard to remove any lumps, cloves and cinnamon quill. Cover the custard surface with a sheet of plastic wrap to prevent it from forming a skin. Set aside to cool. Refrigerate until thickened.

### Trifle

1. Place the fruit cake onto a plate and drizzle with brandy.
2. Place one third of the cake into a trifle dish (14-cup capacity). Top with  $\frac{1}{3}$  biscuits and  $\frac{1}{3}$  cherries. Spoon  $\frac{1}{3}$  of the custard over the top.
3. Repeat with another layer of fruit cake, biscuits, cherries and custard. Top with remaining cake and custard.
4. Dollop cream on top. Decorate with remaining cherries and biscuits.

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[Try watching this video on www.youtube.com](#), or enable JavaScript if it is disabled in your browser.

Notes

- Freeze leftover egg whites in airtight containers in manageable portions. Label and date. Defrost in the refrigerator before using.
- Frozen egg whites are ideal for using in pavlovas, meringues and egg white omelettes.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
367g	3670kj 877kcal	11.6g	54.9g	30.8g	79.1g	62.4g	282mg	3.1g
Vitamin D								
5.5µg								

All nutrition values are per serve.