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## Eggnog Gingerbread Trifle



### Ingredients

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| 1 (14.5 oz) package gingerbread cake mix       | 2 cups heavy cream                             |
| 1 1/4 cups water                               | 1/4 cup white sugar                            |
| 1 large egg                                    | 2 tsp vanilla extract                          |
| 1 (5.1 oz) package instant vanilla pudding mix | 1/4 cup sweetened dried cranberries (optional) |
| 3 cups eggnog                                  | 2 TBSP gingersnap cookie crumbs (optional)     |

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### Directions

1. Preheat the oven to 350°F or according to gingerbread package directions.
2. Stir cake mix, water, and egg in a bowl until well combined. Pour into pan size and shape of your choice. Bake according to package directions and pan size and shape (28–37 minutes). Cool completely.
3. Place pudding mix in a large bowl. Whisk in eggnog for about 2 minutes. Refrigerate pudding until gingerbread cake is cool and ready to assemble trifle.
4. Whip heavy cream in a large bowl until stiff peaks are just about to form. Beat in sugar and vanilla until peaks form.
5. Crumble 1/2 gingerbread cake into bottom of a trifle or large glass bowl. Spread 1/2 eggnog pudding over cake, then spread 1/2 whipped cream on top of pudding. Repeat layers with remaining gingerbread cake, eggnog pudding, and whipped cream. Refrigerate 6 hours or overnight. Sprinkle top with cranberries and cookie crumbs before serving.

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