

PREP: 30 min
COOK: 45 min
SERVES:4

Rainbow Bubble Gum Trifle

A colourful take on the traditional Christmas dessert, this rainbow trifle is little kid (and big kid) friendly and has a surprise Bubble Gum flavoured cream.

Ingredients

Cake

2 cups (300g) plain flour
4 sachets Dr. Oetker Baking Powder
1 cup (220g) caster sugar
250g butter, softened (but not melted)
1 tsp Queen Natural Vanilla Extract
3 large eggs
½ cup (125ml) sour cream
½ cup (125ml) milk
Queen Food Colour in Red, Yellow, Green and Blue

Cream

300ml thickened cream

Method - Cake

STEP 1

Preheat oven to 180°C and line 20cm square cake tin with baking paper.

STEP 2

Whisk together flour, Baking Powder and caster sugar in bowl of stand mixer, removing any lumps. Add softened butter, Vanilla Extract, eggs, sour cream, and milk. Stir together until the dry ingredients are wet, then mix on medium high until mixture lightens in colour and becomes thick and fluffy.

STEP 3

Separate evenly into five bowls. Tint each mixture a different colour.

STEP 4

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Ingredients

1 tbsp (20g) caster sugar

2-3 tsp Queen Bubble Gum Flavour for Icing

Method - Cake

Add coloured mixture to prepared tin to create five distinct stripes of mixture. Cover tin with foil and bake on lowest shelf for 30-45 minutes, or until an inserted skewer comes out clean. Cake will be very soft and moist, and shouldn't have changed colour on top. Remove from oven and allow to cool.

Method - Cream

STEP 1

Add cream, caster sugar, and Bubble Gum Flavour to a bowl and beat until soft peaks form. Cover with cling wrap and leave in the fridge until ready to assemble.

STEP 2

To assemble, slice cake into coloured sections and crumble with two forks. Start rainbow with a small amount of blue cake crumbs added to base of serving glass. Place cream mixture into a piping bag or large zip lock bag and cut off the corner. Pipe cream on top of blue cake crumbs, top with green cake crumbs, and repeat layering with cream and cake crumbs until all colours have been used. Serve within 2 hours of assembly.

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