

Peppermint Crisp Trifle Cups

Ingredients:

For the cake:

- 1 packet of chocolate cake mix with necessary ingredients

For the trifles cups: (makes 4)

- 3 x Peppermint crisp chocolate bars
- 1 tin of caramel treat
- 1 cup whipped cream
- 2 cups Parmalat custard

Method:

For the cake:

1. Pre-heat the oven to 180°C.
2. Prepare the cake batter according to the pack instructions.
3. Grease a rectangular baking tin and pour the cake batter in about 1cm thick.
4. Bake for 25 – 30 minutes, remove from the oven and allow to cool.
5. Use a mason jar as a cookie cutter to create round cut outs of the cake. These will be used as the cake layers in your trifles

Assembling the trifle cups:

1. Add a spoonful of caramel to the bottom of the jar and top with a slice of cake & add a layer of Parmalat custard.
2. Crumble Peppermint Crisp over the custard.
3. Add a second slice of cake on top of the crumbled Peppermint Crisp chocolate topped with more caramel, Parmalat custard a dollop of whipped cream and more crushed {Peppermint Crisp.
4. Drizzle with caramel sauce before serving & ENJOY!