

Banana, Brandy and Butterscotch Trifle

Prep: 40 min

Cook: 40 min

Serves: 6 - 8

Ingredients:

- 5 bananas, thickly sliced
- For drizzling: brandy
- To serve: salted roast peanuts (optional)

Brown sugar sponge

- 4 eggs, at room temperature
- 80 gm each brown sugar and raw caster sugar
- 100 gm plain flour (1/3 cup)
- 50 gm butter, melted and cooled
- ¼ tsp baking powder

Brandy crème fraîche

- 750 gm crème fraîche
- 40 gm brown sugar
- 40 ml brandy
- Scraped seeds of 2 vanilla beans

Butterscotch sauce

- 320 gm brown sugar
- 300 ml pouring cream
- 80 gm butter, coarsely chopped
- 40 gm golden syrup
- 40 ml brandy

Method:

1. For brown sugar sponge, preheat oven to 180C.
2. Whisk eggs and sugars in an electric mixer until thick and tripled in volume (5-6 minutes).
3. Sieve over half the flour, fold to combine, fold in melted butter, then sieve in remaining flour and baking powder. Spoon into a deep 20cm square cake tin buttered and lined with baking paper and bake until golden and centre springs back when pressed lightly (20-25 minutes).
4. Cool in tin, then store in an airtight container until required.
5. For brandy crème fraîche, whisk ingredients in an electric mixer to soft peaks (2-3 minutes), then refrigerate until required.
6. For butterscotch sauce, stir ingredients in a saucepan until sugar dissolves, bring to the boil and cook until thick and syrupy (5-10 minutes). Add a pinch of salt and set aside to cool for 5 minutes.
7. To serve, coarsely tear cake into rough pieces, then layer ingredients in a large serving bowl. Start with brandy crème fraîche, scatter with some sliced banana, drizzle with butterscotch sauce, scatter over a layer of torn cake, drizzle cake with a little brandy and butterscotch sauce and continue layering until you've used all the cake.

8. Finish with peaks of brandy crème fraîche, scatter with sliced banana and drizzle with more warm butterscotch sauce.
9. Serve with extra warm butterscotch sauce and salted peanuts.

Enjoy!! 😊