

Tupperware®

Serves: 2 • Serving size: 1½ cups



PREP: 15 minutes

Apple Caramel TRIFLE

(from Apple Spice Cake)

½ (leftover) Apple Spice Cake (see recipe)

For the caramel sauce

2 tbsp. salted butter
½ cup brown sugar
¼ cup heavy cream

For the whipped cream

2 cups heavy cream
2 tbsp. powdered sugar
1 tsp. vanilla extract

1. To make the caramel sauce, place butter in the 2-cup/500 mL Micro Pitcher. Microwave on high power 30 seconds. Whisk in brown sugar and heavy cream until well combined. Microwave on high power 30 seconds, stir. Microwave on high power another 30 seconds, stir. Microwave an additional 30 seconds. Remove from microwave, stir and set aside.
2. To make the whipped cream, in the base of the Power Chef® System fitted with the paddle whisk attachment, add cream, powdered sugar and vanilla. Cover and pull cord until desired thickness, set aside.
3. To build the trifle, in a clear container, add ¼ cup of the cake. Drizzle caramel over cake, top with ¼ cup of the whipped cream. Repeat layers until container is full. Top with caramel and whipped cream. Serve immediately.

Nutritional Information (per serving):

Calories: 1150 Total Fat: 89g Saturated Fat: 55g Cholesterol: 320mg
Carbohydrate: 53g Sugar: 0g Fiber: 3g Protein: 13g Sodium: 80mg
Vitamin A: 70% Vitamin C: 4% Calcium: 15% Iron: 6%

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