

Vanilla Mint Trifle

Recipe By Rivky Kleiman



Cooking and Prep:  4 h

Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Rosh Hashanah,
Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

This recipe is an oldie but goodie from my mother's archives. My mother used to make it every year for Succos, and we looked forward to it all year. It may be a little time-consuming to prepare, but it's most definitely worth the effort.

Ingredients (17)

Cake

- 1 small chocolate cake (I like to make Hershey's 5-minute chocolate cake, and my kids get to enjoy the leftovers.)

Vanilla Ice Cream

- 2 eggs, separated
- 1/4 cup sugar

- 1 teaspoon **Gefen Vanilla Extract**
 - 8 ounces (235 milliliters) non-dairy whipping cream
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Fudge

- 5 ounces (140 grams) **Elite Bittersweet Chocolate**
 - 1/2 cup (1 stick) margarine
 - 3 cups confectioners' sugar
 - 2 cups (16 ounces, or 475 milliliters) **Gefen Soy Milk**
 - 1 teaspoon coffee granules
 - 1 and 1/4 teaspoon **Gefen Vanilla Extract**
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Mint Chocolate Chip Ice Cream

- 2 eggs, separated
 - 1/4 cup sugar
 - 3/4 teaspoon mint extract
 - 8 ounces (235 milliliters) non-dairy whipping cream
 - 2–3 drops green food coloring
 - 1/2 cup extra mini chocolate chips
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Start Cooking

Prepare Vanilla Ice Cream

1. Beat egg whites in mixing bowl and set aside.
2. Cream egg yolks in a separate bowl with sugar and vanilla. Fold into whites.
3. Whip up whipping cream and fold in egg mixture.

For the Fudge

- 1.

Melt chocolate and margarine together in a double boiler.

2. Add confectioners' sugar, coffee, and soy milk. Whisk until the mixture is smooth and has a syrupy consistency.
3. Remove from flame and add vanilla extract. Allow to cool completely.

For Mint Chocolate Chip Ice Cream

1. Beat egg whites and set aside.
2. In a separate bowl, cream egg yolks with sugar, food coloring, and mint extract.
3. Whip up whipping cream and fold in egg mixture and mini chocolate chips.

Assemble

1. Take one third of the chocolate cake and crumble it on the bottom of a 9- x 13-inch pan, trifle bowl, or a 10-inch springform pan. Pour vanilla ice cream over crumbs. Smooth with a spatula and freeze for one hour.
2. Pour cooled fudge over frozen vanilla ice cream. Freeze for two hours.
3. Pour mint chocolate chip ice cream over fudge. Smooth with spatula and top with chocolate cake crumbs. Freeze. (Use the remaining two thirds of the cake for anything you like.)