

Candied Bacon Bomb Trifle



Ingredients

3 cups / 750 mL instant vanilla pudding, prepared according to package directions and refrigerated until ready to use
4 Tbsp / 60 mL unsalted butter
1 cup / 250 mL packed light brown sugar
1 cup / 250 mL heavy cream, divided
1 tsp / 5 mL sea salt
1/4 tsp / 1 mL vanilla extract
2 - 12 oz / 375 g packages bacon
2 cups / 500 mL packed brown sugar
3 large bananas
1 lb / 500 g fresh strawberries
16 oz / 450 g shortbread cookies
3 oz / 85 mL rum (optional)
6 oz / 170 g good quality dark chocolate, (70% Cocoa)

Directions

For the salted caramel:

1. In medium saucepan, melt butter over medium-high heat.
2. Add light brown sugar; stir to combine.
3. Bring mixture to a boil, remove from heat and, in small increments, slowly whisk in 3/4 cup cream.
4. Return mixture to a boil, and immediately decrease heat to a slow simmer, swirling occasionally, about 10 minutes.
5. Remove saucepan from heat. Stir in salt and vanilla. Set aside.

For the candied bacon:

1. Preheat oven to 350°F.
2. Line rimmed baking sheet with aluminum foil.

3. Place brown sugar into shallow dish. One at a time, press bacon slices into brown sugar, coating both sides evenly. Discard any remaining brown sugar.
4. Place bacon slices on baking sheet. Bake, in batches, 20-25 minutes or until bacon is crisp and sugar has caramelized.
5. Remove bacon to a clean plate lined with wax paper to cool slightly. Repeat with remaining bacon strips.
6. Roughly chop bacon into small pieces and set aside. Reserve about 1/3 cup for garnish.

For the fruit:

1. Peel and slice bananas into rounds, about 1/4-inch thick. Set aside.
2. Wash and hull strawberries. Dab dry with paper towels and slice into 1/4-inch thick slices. Set aside.

For the cookies:

1. Place cookies in large resealable bag. Squeeze out extra air.
2. With palm of hand, crush cookies into small chunks.
3. Divide crushed cookies into three equal amounts.

For the chocolate:

1. In small heat-proof bowl, microwave the remaining 1/4 cup cream and chocolate on high for 25 seconds.
2. Stir until chocolate is melted. Repeat if necessary but reduce microwave time to 10-second intervals being careful not to overheat the chocolate. Overheated chocolate will seize (mixture will become grainy and greasy). Mixture should be smooth, shiny and satiny. Allow to cool slightly.

To assemble:

1. To assemble, layer one-third of the cookie crumbs*, half the pudding, half the fruit, half the caramel, half the bacon and all the chocolate.
2. Continue layering on one-third of the cookie crumbs and the remaining pudding, fruit, caramel and bacon.
3. Top with remaining cookie crumbs and garnish with reserved bacon.
4. Cover and refrigerate until ready to serve. Trifle can be made 1 day ahead.

*If desired, drizzle each layer of cookie crumbs with 1 ounce of rum.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 90
- **Cook Time (Minutes):** 45
- **Number of Servings:** 12-15