

Banana Pancake Trifle

I love serving brunch since you can add some dessert type elements to the dishes, and not feel as though it's a "bad thing".

The best part about a trifle is that it *needs* to be made the day ahead....no last minute messes. Let me warn you though....the kid are going to beg to eat it right away!

You will need:

16-18 small to medium size pancakes (you can follow this recipe for delicious home-made pancakes that happen to be gluten-free)... or use your own favorite buttermilk pancake mix.

<http://www.foodandwine.com/recipes/gluten-free-banana-coconut-pancakes>

4 cups of heavy cream

1/2 cup of confectioners sugar

1 cup of pure maple syrup

3 bananas; sliced into rounds

You will also need a clear glass trifle bowl.

(Approx size 8 1/2 inches in diameter by 4 1/2 inches deep)

Start by preparing the pancakes and letting them cool.

While the pancakes are cooling, you will place the heavy cream in the bowl of an electric mixer fitted with the whisk attachment. Gradually bring the speed to medium high as you beat the heavy cream for about three minutes. When the cream has started to thicken you will add half cup of confectioners sugar and continue beating for another two minutes. Set the whipped cream aside.

To assemble the trifle, start by spreading one-quarter of the whipped cream on the bottom of the glass bowl. Drizzle four tablespoons of pure maple syrup over the cream. Place six pancakes on top of the mixture and the slices of one banana on top of that. Drizzle with four tablespoons of maple syrup.

Repeat this step, adding whipped cream, pancakes, bananas and maple syrup, two more times. (You will end up with a total of three layers.) Top with the remaining whipped cream, cover with plastic wrap and refrigerate over night.