

Bailey's Irish Trifle

Happy St Patrick's



Recipe by Claudia

Shopping List

- 1-Chocolate Duncan Hines Cake Mix
- 2-Boxes Jello Chocolate Pudding Mix
- 1-Quart of Heavy Whipping Cream
- 1-Bottle Bailey's Irish Cream Liqueur
- 1-Bottle of Chambord Raspberry Liqueur
- 2-Cups Milk for pudding mix + 1 Cup Heavy Cream
- 1-Dark Chocolate Bar



1. Make the cake as directed on box but substitute 1 cup of liquid for 1 cup Bailey's and let cake cool.
2. Make the chocolate pudding using 2 small boxes of pudding mix and 2 1/2 cups milk, 1 cup Bailey's Irish Cream and 1/2 cup heavy cream.
3. Whip the rest of the whipping cream until it is stiff and gradually add 3/4 cup sugar while whipping.

Now to assemble your Bailey's Chocolate Trifle

1. Slice cake in 1 inch Slices, lay the slices in the bottom of the trifle bowl on their sides (cut sides up)
2. Drizzle with Raspberry Chambord
3. Spread 1/3 Bailey's pudding over cake
4. Spread 1/3 Whipped Cream over the Bailey's pudding

Continue to layer in the same method, finishing with whip cream on the top.
Finish with grating a Dark Chocolate bar across the top with a micro grater.
Serve with a Clos Pegase Port



If you have any questions call me at 623-878-7350 or
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