



PREP: 50 min +
chilling
COOK: 55 min
SERVES: 12-14

Boozy Baileys Trifle with Chocolate Guinness Cake

Ingredients

Jelly

1 x 85g sachet raspberry jelly
125g raspberries
200g strawberries

Guinness Chocolate Cake

1 cup (250ml) Guinness Beer
250g unsalted butter
2/3 cup (80g) cocoa powder
1 ¾ cups (385g) caster sugar
2 large eggs
1 tsp Queen Organic Vanilla Essence
150ml buttermilk

Method - Jelly

STEP 1

Prepare jelly as per pack directions. Pour into 20cm trifle bowl, add berries and allow to set.

Method - Guinness Chocolate Cake

STEP 1

Preheat oven to 150°C (fan-forced). Grease and line the base and sides of a deep 20cm round cake tin with baking paper.

STEP 2

Combine Guinness and butter in a large saucepan and gently heat until melted. Remove from heat and stir in cocoa and sugar. Whisk together the eggs, Vanilla Essence and buttermilk by in a separate jug, then add to the mixture in the pan. Add remaining ingredients and mix until just combined.

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Ingredients

2 cups (300g) plain flour
2 tsp bicarbonate of soda
½ tsp baking powder

Baileys Mousse

2 tsp Queen Gelatine Powder

¼ cup boiling water
½ cup (110g) caster sugar
¼ cup (30g) cocoa powder
1 ½ cup (375ml) thickened cream, cold
½ cup (125ml) Baileys Irish Cream, cold

1 tsp Queen Organic Vanilla Bean Paste

Baileys Caramel

1/3 cup caramel, homemade or store bought *see note
1 tbsp Baileys

To finish

4 tbsp (80ml) Baileys Irish Cream (optional)
400ml thickened cream
Fresh berries
Fresh mint (optional)

Method - Guinness Chocolate Cake

STEP 3

Pour batter into the prepared cake tin and bake for 45-55 minutes or until an inserted skewer comes out clean. Allow to cool for 10 minutes in tin, before inverting out onto wire rack to cool completely.

Method - Baileys Mousse

STEP 1

In a small bowl, combine boiling water and Gelatine. Stir until completely dissolved. Set aside.

STEP 2

Combine sugar, cocoa and cream in a large mixing bowl. Whip to firm peaks using a hand or stand mixer, then add Baileys, Vanilla Extract, and gelatine mixture. Whip again until you reach soft peaks. Place in fridge to chill for 10 minutes.

Method - Baileys Caramel Sauce

STEP 1

Mix together caramel and Baileys. Set aside.

Method - To finish

STEP 1

Cut cake into two layers, place one half into trifle bowl on top of set jelly, drizzle cake layer with 2 tbsp of baileys (optional).

STEP 2

Spoon mousse over cake layer then chill for 1 hour before placing the other cake layer on top and top cake layer with 2 tbsp of Baileys (optional).

STEP 3

Whip cream to firm peaks then spoon on top of trifle. Drizzle with baileys caramel sauce to serve.

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