

Get Your Bake On: Baileys Fudge Sauce

I am a massive fan of Baileys.

It's indulgent, warming, creamy and a real treat of a drink.

I have to admit I do tend to over-indulge on it at Christmas in the form of Baileys over ice, more Baileys over ice, Baileys cream slathered on a Christmas pudding, more Baileys over Ice and then maybe a Baileys coffee or five, but that hasn't hindered my appreciation for this unique tippie.

I made some of my Gin Syrup for a lovely friend who has had a particularly tough time over the last few years (you're welcome Tamsin!) this week and a friend of hers mentioned she didn't care for Gin and she would enjoy a Baileys sauce recipe. So, I headed into the kitchen to see what I could come up with.

I had a recipe for fudge sauce made with cream, so I figured I could try replacing the cream with Baileys (essentially similar, just alcoholic and more tasty!) It worked really well and I would absolutely love some of this warmed up and drizzled over pancakes or ice cream! I also think it would make a lovely topping to Profiteroles or a Chocolate Fudge Cake. Endless possibilities!

Enjoy!

LIFE IS KNUTTS

GET YOUR BAKE ON

BAILEYS FUDGE SAUCE

SERVES:

MAKES 1 SMALL KILNER JAR
FULL

TOTAL TIME:

8 MINUTES

INGREDIENTS:

85G GOLDEN SYRUP
85G COCOA POWDER (SIFTED)
170ML BAILEYS
40G CHOPPED MILK CHOCOLATE

DIRECTIONS:

- * Place the Baileys, golden syrup and cocoa powder in a Saucepan.
- * Mix well and then set over a medium heat. Bring it to the boil, stirring continuously.
- * Once the mixture has come to the boil, let it boil for 3-5 minutes until the mixture has thickened slightly.
- * Remove the pan from the heat and stir in the chopped milk chocolate. Stir until it has all melted and the mixture is thick and glossy. Serve warm immediately or decant into a sterilised jar, leave to cool completely and store in the fridge for up to 2 weeks.

** The sauce sets firm once cool so can be used to spread inside a cake or on top of profiteroles. To make it runny again, simply heat it up in a pan or in the microwave for a few seconds. **



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