

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. **



Baileys Fudge Sauce



Pick your Poison: Raspberry Cream Cocktail

I am a huge fan of Baileys, despite the fact my boots were filled too much with it at Christmas.

I have to have it over ice, but it also makes the most wonderful ingredient for many creamy cocktails.

This cocktail, Raspberry Cream, is certainly not for those who don't like creamy and sweet tipples. It's a treat to have after dinner or as a fun cocktail to kick off an evening

whilst entertaining friends. It's really simple to make and even better, you don't need a drinks cabinet full of different alcohols to make it!

Chambord, a Raspberry Liqueur, is another of my favourite things to drink as a treat. It's great in a glass of Prosecco or added to a Sangria in summer to liven it up.

LIFE IS KNUTTS PICK YOUR POISON

RASPBERRY CREAM

SERVING:

1 GLASS

TOTAL TIME:

1 MINUTE

INGREDIENTS

75ml Baileys

25ml Chambord

Cubed Ice

3 Raspberries to Garnish

DIRECTIONS

Fill your serving glass with cubed ice.
Pour the Baileys and Chambord into
the glass, over the ice.

Mix gently with a spoon.

Garnish you drink with 3 Raspberries.



Raspberry Cream

Pick your Poison: Salted Caramel Mudslide Milkshake

'Tis the season to be jolly, and so what better way to make yourself feel jolly than with a Cocktail?

I stumbled upon this utter delight of a tippie online the other day and I just had to get some. It incorporated two of my favourite things, Kahlua and Salted Caramel. Put the two together, yup, Salted Caramel Kahlua.

Let me say that again.

Salted.

Caramel.

Kahlua.

Sigh



I decided to try this in a cocktail I already love, the Mudslide, to see if it made it any better. And the result?

Well, see for yourselves...

Ingredients

(makes 1)

50ml Baileys

25ml Kahlua Salted Caramel

25ml Vanilla vodka

2 scoops of Vanilla Ice Cream

100ml Milk

1/2 cup of crushed ice

Caramel Syrup to decorate



Method

- Place the Baileys, Kahlua Salted Caramel, Vanilla Vodka, Ice Cream, Milk and Crushed Ice in a blender.
- Whizz for 30 seconds and then pulse a few times to ensure all the ice cream and ice are incorporated.
- Drizzle Caramel Syrup around the inside (and a bit on the outside if you wish) of your glass and pour in the liquid.
- Pop a straw in and sit back to enjoy your festive feels!

If you make this cocktail, do share it with your friends and tag me in a photo on [Facebook](#) or [Instagram](#)! I love seeing them.

Pick your Poison: Alcoholic Iced Caramel Latte

Pick your Poison: Alcoholic Iced Caramel Latte



**“Today, I will nail this parenting
malarkey and be the best Mum
ever...but first, I need Coffee. And
Alcohol”**

This iced coffee is probably my favourite tippie at the moment. Probably.

It's just as good minus the alcohol so if you fancy an iced caramel coffee, once the Great British Summer decides to arrive, this would be a fab recipe to use.

Your caffeine and alcohol fix in one shebang, think espresso martini, but not quite as potent.

The energy and staying power of a toddler will have nothing on you once you've had one of these bad boys!

Ingredients

1 shot of strong espresso coffee (left to cool for 20 minutes)

25ml Kahlua

25ml Baileys (or Triibe Liquer)

150ml Cold Milk

15ml Caramel Coffee Syrup (I used Tate and Lyle)

Squirty cream (for decoration)

Caramel Sauce (for decoration)

Crushed Ice (preferable, but not essential – cubes will also do)

Method

1. In a cocktail shaker, place the cooled coffee, Kahlua, Baileys, caramel syrup and crushed ice.
2. Place the lid on the shaker and shake well.
3. Remove the lid from the shaker and add the milk.

4. This time, stir the ingredients together with a long spoon/muddler.
5. Pour into a tall glass.
6. Top with squirty cream and caramel sauce...and a straw!

Slurp!

Do share your attempts with me over on my [facebook](#) page and on my [Instagram](#) by tagging me @lifeisknutts

Now get drinking my lovely Knutters! Tally ho!

[Pick your Poison: Completely Knutts](#)

Pick your Poison: Completely Knutts

Reese's Peanut and Chocolate Milkshake Cocktail



“What do you get if you put a cow on top of a washing machine during a spin cycle? “

“Milkshake!”

(My 8 year old told me to write that one...hilarious eh?! Ahem).

This milkshake cocktail is super naughty, super rich, and almost like a dessert in it's own right.

If you love Reese's peanut butter cups, you're going to LOVE this. Think liquified Reese's cups or snickers and you're about there.

Peanuts, chocolate, Vodka, Baileys...all shaken up and ready to bring those boys (or girls!) to your yard!

Ingredients

2 heaped tablespoons Reese's Chocolate and Peanut Spread

150ml cold milk

25ml Vodka

25ml Baileys (or Triibe Liqueur)

25ml Kahlua

2 Mini Reese's cups on a cocktail stick to decorate

Ice to serve

Method

1. In a blender, add the Reese's chocolate and peanut spread, milk, vodka, Baileys and Kahlua.
2. Place the lid on the blender and turn on.
3. Whizz well for 40 seconds.
4. Place ice in a glass and pour the cocktail over the ice.
5. Decorate with 2 mini Reese's cups on a cocktail stick.

Get stuck in!

Make sure you share your photos of your attempts with me on my [Facebook](#) or [Instagram](#) Page!

I love seeing you all having a merry old time shaking your
milkshakes! ☐