Less than 1 hour

Serves 8-10

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Ingredients:

# Brandy snap discs:

- 1/3 cup (50g) butter
- ½ cup (125ml) light brown sugar
- 3 Tbsp (45ml) golden syrup or honey
- ½ cup (125ml) cake flour
- Pinch of ground ginger
- 2 boxes (550g each) chocolate brownie premix
- 2 handfuls fresh berries
- 1 batch brandy snap discs
- Spun sugar to top (<u>click here for steps</u>)

### Caramel:

- 1 cup (200g) white sugar
- ½ cup (60ml) water
- 6 Tbsp (90ml) butter
- ½ cup (125ml) cream
- Sea salt flakes, to taste

### Mousse:

- 2 cups (450g) full fat cream cheese (medium fat works too)
- 2 cups (500ml) cream, whipped

## Method

### COOK'S NOTE

Low on time? Replace brandy snaps with crumbled ginger biscuits between layers; caramel with Caramel Treat; and leave off the spun sugar – it's just as impressive!

- 1. Preheat oven to 180°C.
- 2. For the brandy snap discs, combine butter, sugar and golden syrup or honey if using in a saucepan.
- 3. Heat for 5-6 minutes until sugar dissolves.
- 4. Cool for 5 minutes and stir in flour and ground ginger until smooth.
- 5. Thinly spread mixture on a lined baking tray (allow room for expansion) and bake for 5 minutes.
- 6. Remove from oven and use a cookie cutter to cut out discs (work quickly before they set).
- 7. Cool completely and store in an airtight container until needed.
- 8. Bake brownies according to packet instructions.
- 9. Cool completely and cut into squares.
- 10. For the carmel combine sugar and water and heat gently until sugar dissolves completely.
- 11. Boil, without stirring, until large bubbles appear and the colour changes to amber this can take 10-15 minutes but it changes suddenly, so watch it closely!
- 12. Add butter and whisk vigorously.
- 13. Remove from heat, add cream and whisk until smooth before adding salt flakes and cool completely.
- 14. For the mousse whisk cream cheese and 1 cup cooled caramel together until smooth.
- 15. Fold in whipped cream.
- 16. Place a layer of brownies in a large glass bowl.
- 17. Top with caramel mousse, then berries.
- 18. Repeat for a second or even third layer and top with brandy snaps for crunch.
- 19. Drizzle with leftover caramel and top with spun sugar.

Find our "cheat's trifle" here.