

Less than 1 hour

Serves 8-10

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Brandy snap discs:

- ⅓ 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 ([click here for steps](#))

Caramel:

- 1 cup (200g) white sugar
- ¼ 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 caramel 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.](#)