

Mini Baileys Chocolate Cheesecake Trifles That Feel Fancy but Come Together Fast

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INGREDIENTS

Cream cheese, softened
Powdered sugar
Heavy whipping cream
Baileys Irish Cream
Melted chocolate or chocolate pudding layer
Crushed chocolate cookies, brownie pieces, or cake crumbs
Whipped topping or whipped cream for layering
Chocolate shavings, cocoa powder, or mini chocolate chips for garnish

DIRECTIONS

1. Start by preparing your base layer. Crush chocolate cookies or cut brownies or cake into small pieces.
2. In a mixing bowl, beat softened cream cheese until smooth.
3. Add powdered sugar and a splash of : Baileys, then mix until creamy and well combined.
4. In a separate bowl, whip heavy cream until soft peaks form.
5. Gently fold the whipped cream into the cheesecake mixture to make it light and fluffy.
6. Prepare your chocolate layer if needed, whether that's chocolate pudding, melted chocolate folded into cream, or another soft chocolate filling.
7. Spoon a layer of cookie crumbs or brownie pieces into the bottom of each glass.
8. Add a layer of the : Baileys cheesecake mixture.
9. Follow with a layer of chocolate filling.
10. Repeat the layers until the glasses are filled.
11. Finish with whipped cream, chocolate shavings, cocoa powder, or mini chocolate chips.
12. Chill before serving so the layers can settle and the flavor can come together.

SWAPS & NOTES

One of the best things about mini trifles is how flexible they are.

If you want a more cheesecake-forward dessert, use a thicker cream cheese filling and keep the chocolate layers a little

lighter.

If you want something more decadent and mousse-like, fold whipped cream into the cheesecake base for a softer, fluffier texture.

You can also play with the layers depending on what you have on hand.

TIPS FOR SUCCESS

Make sure your cream cheese is fully softened before mixing so the cheesecake layer turns out smooth instead of lumpy.

It also helps to chill the trifles long enough for the layers to firm up slightly, which makes them taste even better and gives them a cleaner, more defined look in the glass.

When assembling, use a spoon or piping bag for neater layers.

A piping bag especially helps if you want the glasses to look tidy and bakery-style.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-baileys-chocolate-cheesecake-trifles-that-feel-fancy-but-come-together-fast/>