

Saint Patrick's Day Chocolate Pound Cake Pistachio Trifle

Prep Time - 30 minutes if using store bought cake, pudding, and homemade whipped cream

Cook Time - None

Total - 30 minutes plus 1 to 2 hours of chilling time

Servings - 10 to 12

Ingredients

- 1 3.4 ounce box instant pistachio pudding mix
- 2 cups cold milk (I used 1 1/2 of 1% and 1/2 cup of heavy whipping cream)
- homemade whipped cream (recipe below)
- 1/2 loaf of chocolate pound cake (you can use any chocolate cake but pound cake is denser)
- 1 to 2 tablespoons Kerrygold Irish cream liqueur (Bailey's Irish cream or Amaretto is also fine)
- about 1/4 cup roasted pistachios (you can use more on the top or also distribute some inside the trifle)

Directions

I used a smaller dessert dish than a traditional trifle bowl. If you're filling the typical deep trifle bowl you'll need to double the above ingredients.

1. Prepare pudding according to box directions. Set aside.
2. If using homemade whipped cream, prepare and set aside.
3. Chop cake into bite size squares (about 1 inch)
4. Place cake pieces into bottom of bowl, enough to cover it.

5. Gently brush cake with Irish cream. Keep the liquid on the cake as much as possible so you do not change the consistency of the pudding or cream.
6. Spread some pudding over the cake without letting any cake crumbs mix into the pudding.
7. Next, a layer of cream, being careful not to let any green blend into that layer.
8. Repeat until all of your ingredients are gone or you reach the top of your serving bowl, ending with whipped cream. (I only had 2 layers of everything with a little bit of cream left.)

Refrigerate any pudding or cream that's leftover. Cake can be stored in a Ziploc bag on the counter for 4 to 5 days or frozen 3 to 4 months.

9. Garnish the top with pistachios
10. Refrigerate for 1 to 2 hours before serving, if possible.

Homemade Whipped Cream

Ingredients

- 1 1/2 cups heavy cream
- 1 tablespoon plus 2 teaspoons powdered sugar
- 1 1/2 teaspoons vanilla

Directions

1. If you have time, freeze your mixing bowl for about 15 minutes. The cream comes together a little faster.
2. Add all ingredients into bowl.
3. Use either a hand mixer or large stand with whisk attachment and start blending on low to minimize splatter. Then increase to medium until you reach a thick and soft texture.