



Samoas Cookie Pecan Shortbread Coconut Caramel Trifle

32 Shea

Ingredients

Short Bread

12 oz. unsalted butter
1 cup sugar
1 tsp vanilla
2.5 cups AP Flour
1/4 tsp salt
Pecans (crushed)

Chocolate Mousse

2 cups chocolate bottom of the Samoa cookie
1 cup chocolate bits
6 oz butter (unsalted)
12 oz heavy cream

Caramel Sauce

2 cups sugar
Water
2 cups whipped cream
3 oz coconut extract

RECIPE

SHORT BREAD Mix butter and sugar together until creamy and add vanilla. Sift in the flour and salt and then add the pecans. Mix until the dough comes together and begins to form a ball. Chill for 30 minutes. Bake: 350° F for 20-25 minutes.

CHOCOLATE MOUSSE In a double boiler, slowly melt down the chocolate bottoms with chocolate bits. Once nearly melted, remove from the heat and fold into the butter. Set chocolate aside and begin to whip the heavy cream. Whip until it reaches a medium peak, then set aside about 2 cups

of the whipped cream for the caramel sauce. Pour the remaining whipped cream into the chocolate. Add whip until you reach the fluffiness desired.

CARAMEL SAUCE Combine sugar with water (just enough to moisten the sugar to not drown it). Simmer on medium-high heat until sugar begins to turn brown. Lower the heat slightly and watch over it. Once the desired color is reached, pull from heat with a whisk and add whipped cream. The sugar will start bubbling and it will be HOT! The sugar will become creamy and smooth.

