



## Irish Heart Attack

*Very Rich Dessert  
Serves six generously.*

I made this for St. Patrick's Day. Great taste with mixture of textures. Bailey's can probably be reduced in recipe as it is quite strong. Will make for a party in trifle dish rather than individual servings.

Quantity	Ingredients	Preparation Notes
<b>Oatmeal Nut Mixture</b>		<b>Make Oatmeal Nut Mixture first.</b>
1 C	Old Fashioned Oats	• Preheat oven to 350 degrees.
3/4 C	Flour	• Combine oats, flour, 3/4 C brown sugar, instant coffee, allspice and salt in a bowl.
1/2 C	Light Brown Sugar	• Cut butter into mixture.
2 tsp	Instant Coffee Crystals	• Mix in walnuts
1/4 tsp	Ground Allspice	• Rub mixture between fingers to form clumps and sprinkle onto a baking sheet evenly.
1/4 tsp	Salt	• Bake until golden brown and crisp, stirring occasionally for about 35 minutes.
1/2 C	unsalted butter - cut in 1/2" pieces	• Cool completely.
3/4 C	Chopped Walnuts	• Place in airtight container.
<b>Custard</b>		<b>Make Custard</b>
1 1/4 C	Chilled Whipping Cream	• Combine 3/4 C Cream, 6 T of Baileys, sugar, yolks and nutmeg in a metal bowl or double boiler pan.
12 T	Baileys Irish Cream	• Place over simmering water, not touching bowl or pan to water.
3/4 C	Light Brown Sugar	• Beat until custard thickens and thermometer registers 160 degrees - about 8 minutes
6	Egg Yolks	• Remove from heat and beat until cool, about 8 minutes.
1/4 tsp	Nutmeg	• Mix in remaining Baileys.
1 C	Dried Golden Currants	• Beat remaining cream to form peaks.
		• Fold cream into custard
		• Chill 4 hours or overnight.
		<b>Assemble</b>
		• Layer pudding, currants and crunch into goblets or sherbets and serve.
		• May be assembled and chilled an hour before serving.