

Double Chocolate Mocha Trifle

Ingredients

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| | 15 svg |
| Brownie mix | 19.8 oz pkg |
| Cold milk | 1.75 c |
| Instant white chocolate pudding mix | 2 (3.3 oz) pkg |
| Instant coffee granules | 4 tsp |
| Warm water | 2 T |
| Frozen whipped topping, thawed | 2 c |
| Chocolate covered toffee bars, chopped | 3 (1.4 oz.) bars |

Directions

- Prepare brownies according to package directions. Bake and cool completely.
- Cool brownies completely then cut into 1-inch cubes.
- In a medium bowl, whisk together milk and pudding mix until mixture begins to thicken. Dissolve coffee granules in water and stir into pudding mixture. Fold in whipped topping.
- In a glass serving bowl, layer one-third of brownie cubes, one-third of pudding mixture and one-third of candy. Repeat layering until all ingredients are used.
- Chill 30 minutes in refrigerator before serving.

SJB Notes

Do not underbake brownies for this recipe. Results will be unpleasantly gooey.