

Double Chocolate Mocha Trifle

- 1 package (18.25 ounces) brownie mix (plus ingredients to make cake-like brownies)
- 4 teaspoons instant coffee granules
- 1/4 cup warm water
- 1 3/4 cups cold milk
- 2 packages (3.4 ounces each) vanilla **instant** pudding & pie filling
- 2 cups thawed, frozen whipped topping
- 3 toffee bars (1.5 ounces each), coarsely chopped (or, one bag chopped toffee bits)
- Additional whipped topping (optional)

1. Preheat oven to 350°F. Lightly spray Rectangular Baker with vegetable oil using Kitchen Spritzer. Prepare brownies according to package directions for cake-like brownies. Bake as directed. Cool completely.

2. Dissolve coffee granules in water in Measure Mix and Pour. Add milk and pudding mix to Stainless Steel Bowl, whisk until mixture is smooth and begins to thicken using Stainless Steel Whisk.

Gently fold in whipped topping using Classic Scraper.

3. Cut brownies into 1-inch cubes using Serrated Bread Knife

. Layer 1/3 of the brownie cubes onto bottom of Trifle Bowl.

Top with 1/3 of the pudding mixture; press lightly.

Sprinkle with 1/3 of the chopped toffee.

Repeat layers two more times. If desired, garnish with additional whipped topping using Easy Accent® Decorator.

Yield: 12 servings or 20 sample servings

Cook's Tip: Vanilla instant pudding and pie filing can be substituted for the white chocolate pudding, if desired.