

# Death By Chocolate

Mr Food

## Servings: 24

1. *Instead of coffee liqueur, you can use a mixture of one teaspoon sugar and 1/4 cup leftover black coffee, or leave out the coffee flavoring entirely.*

2. *Inspired Cuisine European Style Mousse Mix at Publix. You can also prepare two (4-serving) packages of instant chocolate pudding.*

**1 pkg (19 to 21 oz) brownie mix (batter prepared according to directions)**

**1/4 cup coffee-flavored liqueur**

**2 pkg (2.8 oz) instant chocolate mousse (prepared according to package directions.**

**8 ea (1.4 oz) chocolate-covered toffee candy (such as Skor or Heath), coarsely crushed**

**1 container (12 oz) frozen whipped topping, thawed**

Preheat oven and bake brownie batter in a 9-by-13-inch baking pan according to package directions; allow to cool completely. Use a fork to pick holes in top of cooled brownies; drizzle with coffee liqueur.

Break up brownies into small pieces. Coarsely crush candy bars in a food processor or by gently tapping the wrapped bars with a hammer. Place half the brownies in bottom of a trifle dish or large glass serving bowl. Cover with half the mousse then one-third of the crushed candy and half the whipped topping. Repeat layers and top with the remaining crushed candy. Cover and chill at least two hours before serving.

---

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .