
Heaven In a Bowl (Peanut Butter Brownie Trifle)

Jody Linart

Nettles Island Cooking in Paradise - 2014

1 box fudge brownie mix (13x9 inch pan size)
2 packages (13 ounce ea) miniature peanut butter chips
4 cups cold 2% milk
2 packages (5.1 ounce) instant vanilla pudding and pie filling
1 cup creamy peanut butter
4 teaspoons vanilla extract
2 cartons (8 ounce ea) frozen whipped topping, thawed

Prepare the brownie batter according to package directions. Place the batter in a greased 13x9 inch baking pan. Bake at 350 degrees for 20 to 25 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake). Cool on a wire rack. Cut into 3/4 inch pieces.

Cut the peanut butter cups in half. Set aside 1/3 cup for garnish.

In a large bowl, whisk the milk and pudding mixes for 2 minutes (the mixture will be thick). Add the peanut butter and vanilla. Mix well. Fold in 1-1/2 cartons of the whipped topping.

Place one-third of the brownies in a five-quart glass bowl.; Top with one-third of the remaining peanut butter cups, Spoon one-third of the pudding mixture over the top. Repeat the layers two times.

Cover with the remaining whipped topping. Garnish with the reserved peanut butter cups.

Refrigerate until chilled.

Dessert

Per Serving (excluding unknown items): 345 Calories; 5g Fat (13.6% calories from fat); 8g Protein; 61g Carbohydrate; 0g Dietary Fiber; 17mg Cholesterol; 812mg Sodium. Exchanges: 1 Fat; 3 1/2 Other Carbohydrates.