
Mocha Trifle

Dian Eggert

Nettles Island Cooking in Paradise - 2014

1 package brownie mix
2 packages white chocolate pudding
1 1/2 cups milk
1/4 cup hot water
4 tablespoons instant coffee
12 ounces Cool Whip Lite®
1 package toffee chips

Prepare the brownies according to package directions.

In a bowl, mix the pudding with 1-1/2 cups of milk.

In a bowl, mix the hot water and the coffee. Add to the pudding mixture. Fold in the Cool Whip.

Cut the brownies into small pieces. Layer one-half of the brownie cubes in the bottom of a trifle dish. Layer one-half of the pudding mixture over the brownies. Sprinkle half of the toffee chips on top of the pudding layer. Layer the remaining half of the brownies and then the remaining half of the pudding mixture. Sprinkle the remaining toffee chips on the pudding layer.

Dessert

Per Serving (excluding unknown items): 2509 Calories; 104g Fat (38.1% calories from fat); 25g Protein; 355g Carbohydrate; 0g Dietary Fiber; 50mg Cholesterol; 1438mg Sodium. Exchanges: 1 1/2 Non-Fat Milk; 20 1/2 Fat; 22 Other Carbohydrates.