

Trifle Variation

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Package Brownie
- 1 Package Instant Chocolate Pudding
- 1 Can Sweetened Condensed Milk
- 1 Container Whipped Cream
- 1-2 Can Whipped Whipped Cream
- 1 Jar Caramel

Water

Instructions

- 1. **LAYER 1 BROWNIES:** Prepare brownie mix according to package directions and set aside once cooked to cool.
- LAYER 2 PUDDING MIXTURE: In mixing bowl add pudding mix, `1/2 cup
 water, and condensed milk. Mix together until all ingredients are smooth with no
 lumps. Fold in container of whipped cream and whisk together until completely
 combined.
- 3. **LAYER 3 WHIPPED CREAM:** Take can of whipped cream out of fridge and place at room temperature.
- 4. In desired serving dish, arrange half the brownies mix (layer 1) on the bottom
- 5. Drizzle with caramel
- 6. Add layer 2
- 7. Drizzle with Caramel
- 8. Add layer 3
- 9. Add layer 1
- **10.** Drizzle with caramel
- 11. Add layer 2
- 12. Drizzle with caramel

- 13. Add layer 3
- **14.** Cover and place in fridge overnight.

VARIATIONS & TOPPINGS:

Make this your own recipe with your own style & taste:

For <u>variations</u> can use chocolate whipped cream and make this an all chocolate mix. You can also use chocolate syrup instead of caramel and walnut brownies topped with more walnuts or almonds. You can layer fruit in the middle or even sugar cookies or crumbled lady fingers.

For <u>toppings</u> you can add chocolate bars, oreos, almonds, strawberries, rasberries, blueberries, blackberries, candycane, mint leaves, wafers, ladyfingers and just about anything else you please.

This is a definite party pleaser. Serves 12.