

## **Death by Chocolate Trifle**

Yield: 12 servings

1 large package instant chocolate mousse or instant chocolate pudding  
1 1/3 - 2 cups cold milk (1 1/2 for mousse, 2 for pudding)  
13-x9-inch pan of fudge brownies, cooled and cut into bite sized pieces  
1 package [Heath toffee bits](#) or 2 chocolate toffee candy bars, crushed into bits  
16 ounces whipped cream

Prepare mousse or pudding according to package directions with the above listed amount of cold milk; set aside. Place about half of the brownie bites on the bottom of the trifle bowl, in a single layer. Evenly pour half of the pudding/mousse on top of the brownies in the trifle bowl. Layer with half of the whipped cream, then half of the toffee bits. Repeat layers one more time. Chill for 4 hours before serving.

Source: Highland Hills Baptist Church Cookbook