



Brownie Trifle

 Dairy Free

READY IN



25 min.

SERVINGS



18

CALORIES



276 kcal

DESSERT

Ingredients

- ☐ 19.8 ounce fudge brownie mix
- ☐ 3.9 ounce chocolate fudge pudding mix instant
- ☐ 8.7 ounce toffee-flavored candy bars crushed
- ☐ 12 ounce non-dairy whipped topping frozen thawed

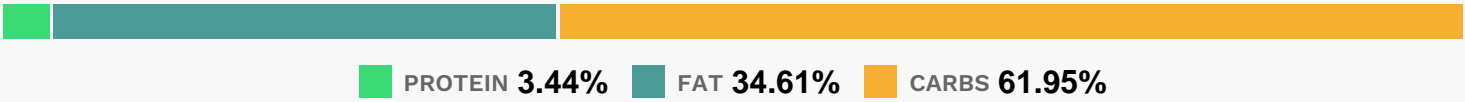
Equipment

- ☐ bowl
- ☐ frying pan

Directions

- ☐ Prepare brownie mix according to package directions in a 13- x 9-inch pan. Prick tops of warm brownies at 1-inch intervals with a wooden pick, and brush with coffee liqueur, if desired. Crumble into small pieces.
- ☐ Prepare pudding mix according to package directions, omitting chilling.
- ☐ Place half of crumbled brownies in bottom of a 3-quart trifle bowl; top with half each of pudding, candy bars, and whipped topping. Repeat layers. Cover and chill at least 8 hours.
- ☐ Note: For testing purposes only, we used Kahla for coffee liqueur.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:0.65478260507402%

Nutrients (% of daily need)

Calories: 276.45kcal (13.82%), Fat: 10.74g (16.52%), Saturated Fat: 5.19g (32.41%), Carbohydrates: 43.22g (14.41%), Net Carbohydrates: 42.87g (15.59%), Sugar: 33.09g (36.76%), Cholesterol: 3.53mg (1.18%), Sodium: 191.49mg (8.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.4g (4.8%), Iron: 0.9mg (5%), Calcium: 14.41mg (1.44%), Fiber: 0.36g (1.42%), Phosphorus: 14.11mg (1.41%), Vitamin B2: 0.02mg (1.05%)