

Brownie Trifle







DESSERT

Ingredients

| | 42 ounce chewy fudge brownie mix |
|--|----------------------------------|
| | 12.3 ounce caramel topping |

8 ounce cream cheese softened

3 cups milk fat-free

6.6 ounce chocolate pudding white instant

7 ounce marshmallow creme

16 ounce non-dairy whipped topping frozen divided thawed

Equipment

| | baking pan | | |
|-----------------|--|--|--|
| | hand mixer | | |
| | | | |
| Directions | | | |
| | Prepare each brownie mix according to package directions for chewy brownies in a 13- \times 9-inch pan. Cool; break into large pieces. | | |
| | Beat cream cheese at medium speed with an electric mixer until creamy; beat in marshmallow cream. Stir in 1 container of whipped topping; set mixture aside. | | |
| | Stir together milk and white chocolate pudding mix, stirring until thickened. Stir in remaining container of whipped topping. | | |
| | Crumble half of brownie pieces in an even layer in bottom of a 13- x 9-inch baking dish. | | |
| | Pour cream cheese mixture evenly over brownies; drizzle evenly with caramel topping. | | |
| | Pour pudding evenly over caramel topping; crumble remaining brownie pieces over top. Cover and chill 2 hours. | | |
| | NOTE: For testing purposes only, we used Duncan Hines Chewy Fudge Brownie | | |
| | Mix and Smuckers Caramel Topping. | | |
| Nutrition Facts | | | |
| | PROTEIN 5.09% FAT 31.29% CARBS 63.62% | | |
| | PROTEIN 3.03/0 FAT 31.23/0 CARBS 03.02/0 | | |
| | | | |

Properties

frying pan

Glycemic Index:8.68, Glycemic Load:6.17, Inflammation Score:-2, Nutrition Score:4.4239129893806%

Nutrients (% of daily need)

Calories: 645.37kcal (32.27%), Fat: 22.81g (35.09%), Saturated Fat: 10.99g (68.66%), Carbohydrates: 104.35g (34.78%), Net Carbohydrates: 104.32g (37.94%), Sugar: 78.24g (86.94%), Cholesterol: 19.97mg (6.66%), Sodium: 411.3mg (17.88%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 8.34g (16.68%), Calcium: 136.98mg (13.7%), Iron: 2.31mg (12.82%), Phosphorus: 121.97mg (12.2%), Vitamin B2: 0.16mg (9.49%), Vitamin B12: 0.49µg (8.16%), Vitamin A: 349.97IU (7%), Selenium: 3.87µg (5.53%), Potassium: 183.29mg (5.24%), Vitamin B5: 0.37mg (3.74%), Vitamin D: 0.54µg (3.59%), Magnesium: 12.01mg (3%), Vitamin B1: 0.04mg (2.99%), Zinc: 0.42mg (2.79%), Vitamin E: 0.41mg (2.75%), Vitamin B6: 0.05mg (2.5%), Vitamin K: 2.42µg (2.31%), Folate: 4.58µg (1.15%)