



Double Chocolate Mocha Trifle

 Popular

READY IN



75 min.

SERVINGS



15

CALORIES



300 kcal

DESSERT

Ingredients

- ☐ 19.8 ounce brownie mix
- ☐ 4.2 ounce bars chocolate covered toffee bars chopped
- ☐ 6.6 ounce chocolate pudding mix white instant
- ☐ 4 teaspoons coffee granules instant
- ☐ 1.8 cups milk cold
- ☐ 2 tablespoons warm water
- ☐ 2 cups non-dairy whipped topping frozen thawed

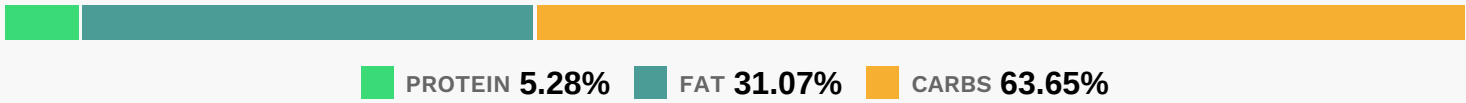
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk

Directions

- ☐ Prepare brownies according to package directions.
- ☐ Bake and cool completely.
- ☐ Cut into 1 inch cubes.
- ☐ In a medium bowl, whisk together milk and pudding mix until mixture begins to thicken. Dissolve coffee granules in water and stir into pudding mixture. Fold in whipped topping.
- ☐ In a glass serving bowl, layer one-third of brownie cubes, one-third of pudding mixture and one-third of candy. Repeat layering until all ingredients are used. Chill 30 minutes in refrigerator before serving.

Nutrition Facts



Properties

Glycemic Index:4.07, Glycemic Load:1.14, Inflammation Score:-1, Nutrition Score:3.6243478312441%

Nutrients (% of daily need)

Calories: 300.07kcal (15%), Fat: 10.37g (15.96%), Saturated Fat: 4.68g (29.27%), Carbohydrates: 47.8g (15.93%), Net Carbohydrates: 46.49g (16.9%), Sugar: 32.66g (36.29%), Cholesterol: 3.85mg (1.28%), Sodium: 307.32mg (13.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 15.6mg (5.2%), Protein: 3.97g (7.94%), Iron: 2.18mg (12.1%), Manganese: 0.21mg (10.31%), Copper: 0.19mg (9.32%), Magnesium: 28.72mg (7.18%), Phosphorus: 70.39mg (7.04%), Fiber: 1.31g (5.26%), Calcium: 49.84mg (4.98%), Potassium: 148.43mg (4.24%), Vitamin B2: 0.06mg (3.62%), Vitamin B12: 0.2µg (3.27%), Zinc: 0.47mg (3.12%), Selenium: 1.67µg (2.38%), Vitamin D: 0.31µg (2.09%), Vitamin B1: 0.02mg (1.46%), Vitamin B5: 0.14mg (1.43%), Vitamin B6: 0.02mg (1.2%), Vitamin B3: 0.23mg (1.14%), Vitamin A: 56.61IU (1.13%), Vitamin K: 1.18µg (1.12%)