



Spiked Brownie Trifle

 Dairy Free

READY IN



525 min.

SERVINGS



18

CALORIES



252 kcal

DESSERT

Ingredients

- 1 box brownie mix (1 lb 2.3 oz)
- 0.3 cup rum / brandy / coffee liqueur
- 8.7 oz heath candy bars english
- 1 box peach pie filling instant (4-serving size)
- 12 oz non-dairy whipped topping frozen thawed

Equipment

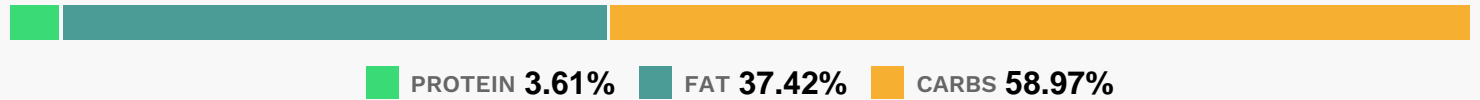
- bowl
- frying pan

oven

Directions

- Make and bake brownie mix as directed on box for 13x9-inch pan. Poke warm brownies at 1-inch intervals with wooden pick and brush with liqueur.
- Let cool. Crumble brownies into small pieces. Crush candy bars; reserve 2 tablespoons for topping.
- Make pudding mix as directed on box, omitting chilling.
- In 3-quart trifle bowl, place half of crumbled brownies. Top with half each of pudding, candy bars and whipped topping. Repeat layers.
- Sprinkle with reserved crushed candy. Cover and refrigerate at least 8 hours.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:0.61608696081068%

Nutrients (% of daily need)

Calories: 251.89kcal (12.59%), Fat: 10.38g (15.96%), Saturated Fat: 5.11g (31.93%), Carbohydrates: 36.8g (12.27%), Net Carbohydrates: 36.48g (13.26%), Sugar: 28.34g (31.49%), Cholesterol: 3.53mg (1.18%), Sodium: 144.45mg (6.28%), Alcohol: 0.71g (100%), Alcohol %: 1.4% (100%), Protein: 2.25g (4.5%), Iron: 0.82mg (4.53%), Calcium: 14.11mg (1.41%), Phosphorus: 13.99mg (1.4%), Fiber: 0.32g (1.28%)