

~ Chocolate Passion Trifle ~

1 Box Chocolate Brownies (or homemade if you're really serious)
1 cup toasted chopped pecans or slivered almonds
2 tablespoons (or more to taste) Kahlua® Liqueur
2 cups half and half
1 package (4-serving size) Jello® Instant Chocolate Pudding and Pie Filling
3 ½ cups (8 ounces) Cool Whip® Whipped Topping (thawed)
2 packages raspberries
6 packages (1.2 ounce each) Heath Bar Toffee Crunch™ candy bars, chopped

Prepare brownies as directed, substituting ½ cup pecans or almonds for the ½ cup nuts. Sprinkle warm baked brownies with 1 tablespoon (or more to your liking) of the liqueur. Cool in pan; cut into ½" squares.

Pour half and half into large bowl. Add pudding mix. Beat with wire whisk until well blended, about 2 minutes. Let stand 5 minutes. Gently stir in the remaining 1 tablespoon (or more to taste) liqueur and 2 cups of the whipped topping until well blended. Refrigerate for one hour.

Reserve a few raspberries, remaining cool whip and pecans (almonds) for garnish. Layer half the brownies, remaining raspberries, toffee, remaining pecans (almonds) and pudding mixture in 2-quart glass bowl; repeat layers. Garnish with the remaining 1 ½ cups whipped topping and the reserved raspberries and pecans (almonds) Refrigerate.

Makes 16 servings

Prep Time: 1 hour

Chill Time: 2 hours

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