



Chocolate Trifle

Submitted by Amber Popkes

INGREDIENTS

1 box Fudge Brownie Mix

1/4 cup water

1/2 cup veggie oil

1/2 cup fat-free cholesterol free egg product

1 Tbs. freeze-dried instant coffee (dry)

1 pkg fat & sugar free choc. pudding mix

2 cup skim milk

1 (6oz) pkg English Toffee Bits (reserve two tbs. for garnish)

1 pkg (8oz) frozen fat free whipped topping, thawed

DIRECTIONS

Heat oven to 350. Prepare Brownie Mix as directed on package for 13x9 in rectangular pan, using water, oil and egg product. Stir coffee into batter. Bake and cool as directed. Cut brownies into 1 inch squares. Place half the squares in bottom of 3 qt. bowl. Prepare pudding mix as directed on package, using skim milk. Pour half of the pudding over brownies in bowl. Top with half each of toffee bits and cool-whip. Repeat layers until pudding and brownies are used up. Top with cool-whip and sprinkle with toffee bits. Cover and refrigerate at least 4 hours before serving. Cover and refrigerate leftovers.