

New Year's Chocolate Brownie Trifle

Who can resist the urge to make a Chocolate Trifle for New Year's?—they're easy, tasty, and beautiful! This sweet dessert has chocolate written all over it. If serving many guests, be prepared to make two! For best results, make the night before.

Prep: 15 min. + 8 hrs. chilling • Bake: 30 min. + 4 hrs. cooling • Serves: 15

1 pkg. fudge brownie mix (plus package ingredients)
1 lg. box instant chocolate pudding mix (plus package ingredients)
1 (8 oz.) container whipped topping
Chocolate curls (optional)

Bake brownies in a 9x13 baking pan according to package directions. Cool completely. Using a plastic knife, cut into small squares. Mix pudding according to package directions. Place half of crumbled brownies in a 3 qt. trifle bowl. Then, top with half of pudding, and whipped topping. Repeat. Cover and chill for at least 8 hours. Garnish with chocolate curls if desired.



Want some extra chocolate? Mix in 1 c. of mini or regular semisweet chocolate chips into brownie batter before baking.



For a lighter taste, swap the chocolate brownies with a dark chocolate cake mix. Bake mix according to package directions and layer in the trifle as you would the brownies.

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