

# Chocolate Caramel Trifle

## DESSERT RECIPE

**Prep Time:**  
30 minutes

**Cook Time:**  
35 minutes

**Total Time:**  
2 hours

**Yields:**  
6 individual trifles

## Ingredients

- 1 box of Brownie mix
- 1 large package instant Chocolate pudding
- 1 jar of Hershey's Hot Fudge Chocolate sauce
- 1/2 cup Heath English Toffee Bits

### For the Caramel Sauce

- 1/2 cup Brown Sugar
- 1/4 cup butter
- 1/4 tsp Vanilla extract
- 1/3 cup heavy whipping cream

### For the Whipped Cream

- 2 cups heavy whipping cream
- 5 tablespoons confectioners' sugar
- 1 teaspoon pure vanilla extract

## Directions

- Prepare brownie mix according to package directions, let cool completely. Cut into 1-inch squares or crumble in bowl and set aside.
- Prepare instant pudding per package instructions, let cool completely.

### Making Caramel

- In a medium saucepan, melt down brown sugar, butter, and vanilla extract over medium-high heat, stirring occasionally to combine with rubber spatula.
- Once the butter and sugar mixture starts to bubble, slowly pour cream into saucepan while continuously stirring. When cream is fully incorporated, remove from heat, and let cool.

### Making the Whipped Cream

- In a chilled mixing bowl add cold cream, confectioners' sugar, and vanilla extract. Whisk with an electric mixer on medium speed until soft peaks form. It should take about 3-4 minutes. The cream will first start to bubble and froth, then slowly thicken until you have the consistency of whipped cream. Be careful not to rush the process or you'll get an uneven, overly whipped cream.

- Microwave Hershey's Hot Fudge in microwave until softened and able to be drizzled with a spoon.

### Layering the Trifle

- In a trifle bowl, start by placing an even layer of brownies on the bottom. Spoon pudding over top of brownies to cover completely, about 1/4" thick.
- Drizzle caramel sauce and hot fudge over pudding. Spoon a heap of whipped cream over chocolate and caramel spreading carefully to not disrupt the layers below. Sprinkle with Heath English Toffee Bits.
- Repeat the layering process a second time or as many times as the dish will allow making sure to end with the whipped cream layer.
- To finish, top with English Toffee Bits, a drizzle of chocolate and caramel and a few extra crumbles of brownie.

