

## Tiramisu Brownie Trifle

*Coffee liqueur makes a bold statement in this dramatic dessert. If desired, use our nonalcoholic variation, as shown in our Cook's Tip.*

- 1 pkg (450 g) fudge brownie mix (plus ingredients to make brownies)
- 6½ cups (1.5 L) thawed, frozen whipped topping, divided
- 2 bars (41 g each) dark chocolate candy, divided
- ½-1 cup (125-250 mL) coffee liqueur (see Cook's Tip), divided
- ½ cup (125 mL) water
- 3 tbsp (45 mL) instant coffee granules
- 16 oz (500 g) cream cheese, softened
- 1 pkg (102 g) vanilla instant pudding and pie filling



1. Preheat oven to 375°F (190°C). Line **Large Sheet Pan** with a 20-in. (51-cm) piece of parchment paper. Prepare brownie mix according to package directions. Pour batter into pan; bake 20-22 minutes or until wooden pick inserted in center comes out clean. Remove brownie from pan to **Stackable Cooling Rack**.
2. Meanwhile, attach open star tip to **Easy Accent® Decorator**. Fill with about ¾ cup (175 mL) of the whipped topping; set aside. Chop 1½ of the chocolate bars using **Food Chopper**; set aside. For filling, combine ½ cup (125 mL) coffee liqueur, water and instant coffee in **Small Batter Bowl**; stir until dissolved. In **Stainless (4-qt./4-L) Mixing Bowl**, whisk cream cheese until smooth; gradually add coffee mixture and whisk until smooth. Add pudding mix to cream cheese mixture; whisk until beginning to thicken. Fold in remaining whipped topping and chopped chocolate using **Master Scraper**; set aside.
3. Cut brownie into 1-in. (2.5-cm) cubes. If desired, brush brownie cubes with additional ½ cup (125 mL) coffee liqueur.
4. To assemble, place one-third of the brownie cubes into **Trifle Bowl**. Layer with one-third of the filling. Repeat layers two more times. Pipe whipped topping in rows ½ in. (1 cm) apart on top. Grate remaining chocolate bar over whipped topping using **Rotary Grater**.

Yield: 20 servings

U.S. Nutrients per serving (about ½ cup/125 mL): Calories 390, Total Fat 25 g, Saturated Fat 11 g, Cholesterol 45 mg, Carbohydrate 34 g, Protein 4 g, Sodium 220 mg, Fiber 1 g

**Cook's Tip:** To substitute coffee liqueur, combine ¾ cup (175 mL) water, ¾ cup (175 mL) sugar, 2 tbsp (30 mL) instant coffee granules and 1 tsp (5 mL) rum extract in **Large Micro-Cooker®**. Microwave on HIGH 2-3 minutes or until sugar dissolves. Chill before using.

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