



Chocolate Peppermint Trifle

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 8

INGREDIENTS:

- ☐ 1 pkg brownie mix
- ☐ 1 pkg Laura Lynn chocolate pudding
- ☐ 2 cups milk
- ☐ 3 cups whipped topping
- ☐ ½ tsp peppermint extract
- ☐ 2 tbsp Laura Lynn dark chocolate bar, shaved
- ☐ 12 candy canes, crushed

DIRECTIONS:

- ☐ 1. Prepare brownies according to package instructions.
- ☐ 2. In a bowl, whisk together chocolate pudding mix and milk. Set aside and let thicken.
- ☐ 3. Fold peppermint extract into the whipped topping.
- ☐ 4. Once cooled, cut brownies into bite-sized pieces.
- ☐ 5. In a trifle bowl, layer half of the brownie pieces, then half of the pudding, then a layer of crushed peppermint.
- ☐ 6. Repeat layers with the remaining ingredients.
- ☐ 7. Add a layer of whipped topping mixture to the top of the trifle bowl.
- ☐ 8. Garnish with crushed peppermint candy and shaved dark chocolate.
- ☐ 9. Refrigerate until ready to serve.

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