



## Black Forest Trifle

### Ingredients

1	pkg (18-21 oz) brownie mix (plus ingredients to make cake-like brownies)	2	cups cold 2% milk
2	bars (1.55 oz each) milk chocolate candy, divided	10	cups cherry pie filling
3	cups cherry pie filling	2	pkg (3.3 oz each) white chocolate instant pudding and pie filling
1	tsp almond extract	1	container (8 oz) frozen whipped topping, thawed
½	cup cranberry-cherry juice		

1. Preheat oven to 350°F. Prepare brownie mix according to package directions for cake-like brownies; spread batter over bottom of **Large Bar Pan**. Bake 18-20 minutes or until wooden pick inserted in center comes out clean. Cool completely.
2. Loosen brownie from sides of bar pan and invert onto flat side of **Large Grooved Cutting Board**. Cut brownie into 1-in. cubes; set aside. Chop 1½ of the chocolate bars using **Food Chopper**. Reserve remaining chocolate for garnish.
3. Combine pie filling and almond extract in **Small Batter Bowl**; set aside ½ cup for garnish. Stir juice into batter bowl.
4. Pour milk into **Classic Batter Bowl**; add pudding mix and whisk until mixture begins to thicken. Fold in whipped topping.
5. To assemble trifle, place half of the brownie cubes into bottom of **Trifle Bowl**. Layer with half of the pie filling mixture. Sprinkle with half of the chopped chocolate; top with half of the pudding mixture. Repeat layer one time.
6. Make chocolate curls with reserved chocolate using **Vegetable Peeler** (see Cook's Tips). Garnish top of trifle with reserved pie filling mixture and chocolate curls. Refrigerate at least 30 minutes before serving.

Yield: 16 servings

Nutrients per serving: Calories 380, Total Fat 14 g, Saturated Fat 5 g, Cholesterol 45 mg, Carbohydrate 59 g, Protein 4 g, Sodium 300 mg, Fiber 0 g

**Cook's Tips:** To make chocolate curls, hold the Vegetable Peeler across the short side of the chocolate bar. Using even pressure, push the blade away from you to create curls.

This trifle can be assembled several hours before serving, or even the night before.