

The Pampered Chef<sup>®</sup>  
discover the chef in you<sup>™</sup>

# Chocolate Bliss

*Chocolate Bliss* fall/winter 2007

## Cooking Show Invite



Front

*let's eat chocolate!*

Date \_\_\_\_\_ Time \_\_\_\_\_

Host \_\_\_\_\_

Location \_\_\_\_\_

Phone \_\_\_\_\_

E-mail \_\_\_\_\_

**Come learn simple and fast recipes at my *Chocolate Bliss* Cooking Show!**

Hope you can come.  
Please RSVP and bring a friend!

Preview the catalog at [www.pamperedchef.com](http://www.pamperedchef.com)

©The Pampered Chef, Ltd., 2007

FN83-09/07

Place Stamp Here

Back

#FN83

## Recipe Card



Front

### WARM NUTTY CARAMEL BROWNIES

*A blissful chocolate dessert!*

- 1 teaspoon vegetable oil
- 1 package (12 ounces) semi-sweet chocolate morsels, divided
- 1 package (18-21 ounces) brownie mix (plus ingredients to make cake-like brownies)
- 3/4 cup packed brown sugar, divided
- 1 cup salted mixed nuts, divided
- 5 rolls (1.7 ounces each) milk chocolate-covered chewy caramels, divided (40 pieces total)
- Vanilla ice cream (optional)

**yield:**  
24 SERVINGS

- Preheat oven to 375°F. Lightly brush **Large Bar Pan** with oil using **Chef's Silicone Basting Brush**. Chop 1 1/2 cups of the chocolate morsels using **Food Chopper**. In **Classic Batter Bowl**, combine brownie mix, water, oil, eggs and 1/4 cup of the brown sugar; mix well. Fold in chopped chocolate; pour batter into bar pan, spreading evenly using **Small Mix 'N Scraper**.
- Chop nuts using **Food Chopper**. Combine half of the nuts and remaining 1/2 cup brown sugar; sprinkle evenly over brownie batter. Bake 20-22 minutes or until wooden pick inserted in center comes out clean.
- Meanwhile, using **Utility Knife**, cut 16 caramels into quarters. Place remaining 1/2 cup chocolate morsels in **Prep Bowl**; microwave on HIGH 1 minute or until melted, stirring after each 20-second interval. Spoon melted chocolate into resealable plastic bag; set aside.
- Remove bar pan from oven to **Stackable Cooling Rack**. Immediately press remaining 24 caramels evenly into brownie in four rows of six caramels each. Sprinkle quartered caramels and remaining nuts over brownies. Trim corner of chocolate-filled bag with **Utility Knife**; drizzle chocolate evenly over brownies. Cut into squares; serve warm using **Mini-Serving Spatula**. Serve with ice cream, if desired.

Nutrients per serving: Calories 310, Total Fat 16 g, Saturated Fat 3.5 g, Cholesterol 25 mg, Carbohydrate 38 g, Protein 2 g, Sodium 135 mg, Fiber less than 1 g

Look for more recipes in our **Season's Best® Recipe Collection (Fall/Winter 2007)**.

©The Pampered Chef, Ltd., 2007

FN80-09/2007

Back

#FN80





# Chocolate Bliss



WARM NUTTY CARAMEL BROWNIES

# Chocolate Bliss



## WARM NUTTY CARAMEL BROWNIES

A nut topping, chocolate caramel candies and a chocolate drizzle all top these decadent brownies with a hidden candy surprise.

- 1 teaspoon vegetable oil
- 1 package (12 ounces) semi-sweet chocolate morsels, divided
- 1 package (18-21 ounces) brownie mix (plus ingredients to make cake-like brownies)
- $\frac{3}{4}$  cup packed brown sugar, divided
- 1 cup salted mixed nuts, divided
- 5 rolls (1.7 ounces each) milk chocolate-covered chewy caramels, divided (40 pieces total)

Vanilla ice cream (optional)

New Consultant  
recipe

yield:  
24 servings

- 1 Preheat oven to 375°F. Lightly brush **Large Bar Pan** with oil using **Chef's Silicone Basting Brush**. Chop  $1\frac{1}{2}$  cups of the chocolate morsels using **Food Chopper**. In **Classic Batter Bowl**, combine brownie mix, water, oil, eggs and  $\frac{1}{4}$  cup of the brown sugar; mix well. Fold in chopped chocolate; pour batter into bar pan, spreading evenly using **Small Mix 'N Scraper**.
- 2 Chop nuts using Food Chopper. Combine half of the nuts and remaining  $\frac{1}{2}$  cup brown sugar; sprinkle evenly over brownie batter. Bake 20-22 minutes or until wooden pick inserted in center comes out clean.
- 3 Meanwhile, using **Utility Knife**, cut 16 caramels into quarters. Place remaining  $\frac{1}{2}$  cup chocolate morsels in **Prep Bowl**; microwave on HIGH 1 minute or until melted, stirring after each 20-second interval. Spoon melted chocolate into resealable plastic bag; set aside.
- 4 Remove bar pan from oven to **Stackable Cooling Rack**. Immediately press remaining 24 caramels evenly into brownie in four rows of six caramels each. Sprinkle quartered caramels and remaining nuts over brownies. Trim corner of chocolate-filled bag with Utility Knife; drizzle chocolate evenly over brownies. Cut into squares; serve warm using **Mini-Serving Spatula**. Serve with ice cream, if desired.

Nutrients per serving: Calories 310, Total Fat 16 g, Saturated Fat 3.5 g, Cholesterol 25 mg, Carbohydrate 38 g, Protein 2 g, Sodium 135 mg, Fiber less than 1 g



Recipe video on  
Consultant's Corner

## Key Steps



Press 24 caramels into baked brownie in four rows of six caramels each, starting 2 inches from upper left-hand corner.



Drizzle chocolate evenly over brownies.



# Chocolate Bliss

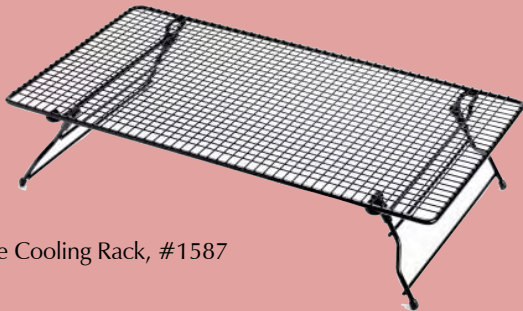
## Products Featured in this Recipe



Large Bar Pan, #1445



Classic Batter Bowl, #2230



Stackable Cooling Rack, #1587



Small Mix 'N Scraper®, #1659



Forged Cutlery  
5" Utility Knife, #1052



Chef's Silicone Basting Brush, #1755

**new**



Mini-Serving Spatula, #2622



Prep Bowl Set, #1825

Food Chopper, #2585



## Additional Products to Help Make the Recipe

(See the step-by-step Show demonstration card and Your Season of Success DVD to see how you can demonstrate all these products.)

Cutting Board, #1012

Easy Read Measuring Cups, #2175

Measure-All® Cup, #2225

Simple Additions® Small Bowls, #1910

Stainless Whisk, #2475

*Approximate  
Value\* = \$239*



See product video clips on Consultant's Corner.

\*Values valid at time of printing and are subject to change.

# Chocolate Bliss

## How to Book this Show



**Paint a vivid picture.** On the phone or in person, you can say: *"Don't you love to serve dessert and have everyone ask for the recipe? That's the idea behind our new **Chocolate Bliss** Cooking Shows — the name says it all! I can show your friends how to start with an easy brownie mix and finish with a four-star chocolate dessert — Warm Nutty Caramel Brownies!"*

**Send Customer Connection e-mails** from your Personal Web Site to entice hosts. Follow up with a phone call and say: *"People love to learn a fabulous new chocolate recipe, so this is sure to be a popular Show. Would you like to be one of my first hosts to share **Chocolate Bliss** with their friends? Can we reserve a good date for you and your friends?"*

## Support Your Host

**Review the Host Coaching Checklist** in your Business Guide.



**Choose 1 of 4 ways to invite guests.**

- Over the phone or in person
- **Chocolate Bliss** invitation postcards (#FN83)
- **Chocolate Bliss** e-invitations on your Personal Web Site
- **Chocolate Bliss** printable and customizable PDF invite on Consultant's Corner

**Help hosts expand the guest list.**

*"Who do you know who is a chocoholic? Who loves to entertain? Who hosts family gatherings during the holidays?"*

**Offer to make reminder phone calls.**

*A day or two before the Show say: "This is \_\_\_\_\_, your Pampered Chef® Consultant. I'm calling for (host) to say we're looking forward to seeing you at her **Chocolate Bliss** Cooking Show. We're going to make an amazing chocolate dessert. Please bring a friend who deserves a little indulgence."*

**Or, send Customer Connection reminder e-mails**, another great option for friends who communicate online.

# Chocolate Bliss

## Tips

- Because of the added chopped chocolate, lightly brushing the **Large Bar Pan** with oil will ensure that the brownies won't stick.
- Use an 18 to 21-oz. package of basic brownie mix (without added ingredients such as chocolate chunks or nuts). Follow package directions for cake-like brownies.
- To test for doneness, insert a wooden pick into brownies, avoiding any pockets of chocolate. The pick should come out clean without any wet crumbs.
- To ensure that each serving contains a caramel, place the first caramel 2 inches from the upper left-hand corner.
- To easily drizzle melted chocolate over brownies, place a small resealable plastic bag into **Measure-All® Cup**. Pour melted chocolate into corner of bag. Trim the corner to allow chocolate to flow through.
- The cocoa content (sometimes referred to as "cacao") refers to how intense or how sweet the chocolate will be. The higher the cocoa content, the less sweet the chocolate.
- Unsweetened chocolate is made from 100% cocoa beans and is used for baking.
- When cocoa beans are processed, they are broken down into three components: chocolate liquor, cocoa butter and cocoa powder.

## Guest Involvement

Customers enjoy being participants rather than just spectators. When guests can "try before they buy," they're likely to add to their order.

- Invite a guest to try the Food Chopper to chop the chocolate morsels and nuts.
- Invite a guest to cut the caramels into quarters using the 5" Utility Knife, so they can experience the comfortable grip and balance of the knife.
- Ask a couple of guests to press the candies into the baked brownie.





# Chocolate Bliss

## Get More Out of Your Shows



**Use Show Presentation Cards** to plan your Opening, Booking, Recruiting, and Closing comments.

*(Found in the New Consultant Kit and on Consultant's Corner > Download Center > New Consultant Resources > Show Presentation Cards.)*

**How to introduce this recipe.** "What special occasions do you celebrate during the fall and winter months? When might you be asked to provide a treat?" After hearing from them, you could say, "We have a sweet treat in store for you. You won't believe how easy Warm Nutty Caramel Brownies are to make, and you're sure to get rave reviews whenever you make them!"

**Highlight the product collections.** For example, while brownies are baking, ask guests to turn to the Simple Additions® catalog spread and provide creative and versatile ideas on how to present and plate beautiful chocolate desserts.

**Book future Shows.** Set up the **Chocolate Bliss** Show display card and say: "If you loved this recipe, I can prepare a different **Chocolate Bliss** dessert at your house. Or, if you need easy appetizers for holiday get-togethers, I'd love to do a **Bites and Bevs** Show for you. Look at this fabulous Tangy Pepper-Pecan Brie recipe we could make."

**Offer the business opportunity.** "I'd love for you to think I'm the best Consultant around, but the truth is The Pampered Chef® makes it easy to present fun Shows. They provided the entire Chocolate Bliss Show plan so anyone can do what I do! If you like to meet new people and eat good food, let's talk more after the Show."

**Make customer care calls after the Show.** "I enjoyed meeting you at (host's) Chocolate Bliss Cooking Show. This is my 'out of the box' call. Have you opened up the box and used your (product)?" Share another product idea or recipe suggestion.

## Other Recipes



The dessert chapter in the **Season's Best® Recipe Collection (Fall/Winter 2007)** (#1891) contains more delicious chocolate recipes that showcase other products.

**Chocolate Mint Silk Torte – Torte Pan Set**  
(shown above)

**Mexican Chocolate Cake – Stoneware Fluted Pan**  
(in the microwave)

**Molten Chocolate Mini Cakes – Silicone Floral Cupcake Pan**

**Mocha Skillet Cake – 12" Stainless Skillet**

**Double Chocolate Cinnamon Dip – Sweet Cinnamon Sprinkle**

**Truffle Brownie Cups – Deluxe Mini-Muffin Pan**

**Chocolate-Raspberry Cookie Trifle – Trifle Bowl**

  
discover the chef in you™



# Chocolate Bliss



CHOCOLATE-RASPBERRY  
COOKIE TRIFLE

# Chocolate Bliss



start to  
finish

## CHOCOLATE-RASPBERRY COOKIE TRIFLE

Chocolate-raspberry ganache, white chocolate mousse filling and vanilla wafers create appealing colors and textures that make this trifle great for any occasion.

- 1 cup milk
- 1 package (3.3 ounces) white chocolate instant pudding and pie filling
- 1 container (16 ounces) frozen whipped topping, thawed, divided
- 1 cup milk chocolate morsels
- 1 jar (12 ounces) seedless raspberry jam, divided
- 1 box (12 ounces) vanilla wafers, divided
- 1 bag (12 ounces) frozen sweetened raspberries (not in syrup), thawed

yield:  
16 servings

- 1 For filling, in **Stainless (4-qt.) Mixing Bowl**, combine milk and pudding mix; **Stainless Whisk** until pudding mixture begins to thicken. Reserve  $\frac{1}{2}$  cup of the whipped topping in **Measure-All® Cup**. Gently fold remaining whipped topping into pudding mixture. Cover and refrigerate.
- 2 For ganache, combine chocolate morsels, reserved whipped topping and half of the jam in **Small Batter Bowl**. Microwave on HIGH 40-60 seconds or until melted, stirring after each 20-second interval. Stir until smooth. Reserve  $\frac{1}{4}$  cup in **Prep Bowl** for garnish. Place a large resealable plastic bag in **Easy Read Measuring Cup**. Pour remaining ganache into corner of bag. Twist top of bag; secure with **Twixit! Clip**. Cut tip off corner of bag to allow ganache to flow through.
- 3 Place remaining jam into another Prep Bowl. Microwave on HIGH 30-60 seconds or until melted. Place berries into **Classic Batter Bowl**. Pour jam over berries; stir gently. Set aside 16 cookies for garnish; break remaining cookies in half.
- 4 To assemble trifle, place one-third of the broken cookies into bottom of **Trifle Bowl**. Layer one-third of the raspberry mixture over cookies. Top with one-third of the pudding mixture and one-third of the ganache. Repeat layers two more times, finishing with a smooth layer of ganache.
- 5 Dip reserved whole cookies halfway into reserved ganache; place into top of trifle.

Nutrients per serving: Calories 330, Total Fat 13 g, Saturated Fat 7 g, Cholesterol 5 mg, Carbohydrate 52 g, Protein 2 g, Sodium 180 mg, Fiber less than 1 g



Recipe video on  
Consultant's Corner

## Key Steps



To assemble trifle, place one-third of the broken cookies into bottom of **Trifle Bowl**. Layer one-third of the raspberry mixture over cookies.



Create a smooth surface using the **Small Spreader** before adding the last layer of the ganache.



Drizzle remaining chocolate over filling, creating a smooth layer, starting in the center and moving outwards.



# Chocolate Bliss

## Products Featured in this Recipe



Trifle Bowl, #2832



Prep Bowl Set, #1825



Small Batter Bowl, #2233

Classic Batter Bowl, #2230



Stainless Mixing Bowl Set, #1735



Measure-All® Cup, #2225



Stainless Whisk, #2475

## Additional Products to Help Make the Recipe

(See the step-by-step Show demonstration card and Your Season of Success DVD to see how you can demonstrate all these products.)

Easy Adjustable Measuring Cup, #2228

Easy Read Measuring Cups, #2175

Skinny Scraper, #1655

Small Spreader, #2071

Twixit! Clip Combo Pack, #2651

Small Mix 'N Scraper®, #1659

Mix 'N Scraper®, #1657

Classic Scraper, #1650

*Approximate  
Value\* = \$270*



See product video clips on Consultant's Corner.

\*Values valid at time of printing and are subject to change.

# Chocolate Bliss

## How to Book this Show



**Paint a vivid picture.** On the phone or in person, you can say: “U.S. adults eat nearly 12 pounds of chocolate per year\* — it’s America’s favorite flavor! Our Test Kitchens have created a decadent Cooking Show we call **Chocolate Bliss!** I can teach you and your friends how to make a dramatic Chocolate-Raspberry Cookie Trifle! They’ll be amazed at how easy it is and how impressive it looks.”

**Send out Customer Connection e-mails** from your Personal Web Site. Follow up with a phone call: “As soon as I saw these chocolate recipes, I thought of you! Your friends would love the new Chocolate-Raspberry Cookie Trifle. Can we set up a date?”

## Support Your Host

**Review the Host Coaching Checklist** in your Business Guide.

**Choose 1 of 4 ways to invite guests.**

- Over the phone or in person.
- **Chocolate Bliss** invitation postcards (#FN83)
- **Chocolate Bliss** e-invitations on your Personal Web Site
- **Chocolate Bliss** printable and customizable PDF invite on Consultant’s Corner

**Offer to make reminder calls.**

To help boost attendance, say: “(Host) and I are looking forward to seeing you at her **Chocolate Bliss** Cooking Show on (day) at (time). Feel free to bring a friend — and get ready to indulge in a fantastic chocolate dessert!”



Front of postcard invitation (#FN83)

<i>let's eat chocolate!</i>		FN83-09/07	Place Stamp Here
Date _____	Time _____		
Host _____			
Location _____			
Phone _____			
E-mail _____			
<p>Come learn simple and fast recipes at my <b>Chocolate Bliss</b> Cooking Show!</p> <p>Hope you can come.</p> <p>Please RSVP and bring a friend!</p> <p><small>Preview the catalog at <a href="http://www.pamperedchef.com">www.pamperedchef.com</a></small></p>		©The Pampered Chef, Ltd., 2007	

Back of postcard invitation (#FN83)

**Or, send Customer Connection reminder e-mails**, another great option for friends who communicate online.

\*Source: American Sugar Alliance, 2/14/07



# Chocolate Bliss

## Tips

- Vanilla pudding or cheesecake pudding can be substituted for the white chocolate pudding.
- For a smooth ganache, use only **seedless** raspberry jam.
- Seedless strawberry jam and sliced fresh strawberries can be substituted for the raspberry jam and fresh raspberries. Any fresh or frozen (thawed) berries or a combination of berries can be used.
- White chocolate is not considered a “true” chocolate because it doesn’t contain cocoa liquor. It contains cocoa butter, sugar, milk solids and flavorings.
- Chocolate should be kept wrapped tightly in a cool, dry place with a temperature ranging from 60-75°F. If the storage temperature exceeds 75°F, some of the cocoa butter may appear on the surface, causing the chocolate to develop a whitish cast, known as “bloom.” The chocolate is still fine to eat.
- Ganache is a French term referring to a rich chocolate glaze made from chocolate and whipping cream that are melted together.

### At the Show

- Be sure to tell the host to thaw berries overnight in the refrigerator. Or, to quickly thaw berries in the microwave, place in the **Small Batter Bowl** and microwave on 10% power 8-10 minutes. Do not stir.
- For an attractively plated presentation, serve the trifle in our **Simple Additions® Dots Small Round Bowls**.

## Guest Involvement

Our Cooking Shows are unique, because guests can “try before they buy.” This recipe makes it easy for guests to experience the quality of a number of products.

- Give guests the chance to get the feel of the **Stainless Mixing Bowls**, **Stainless Whisk** and **Classic Scraper** by preparing the trifle filling. (Note: The filling can be prepared as guests arrive and allowed to chill until ready to use.)
- Have a guest measure the jam with the **Easy Adjustable Measuring Cup**, to experience the ease of dispensing sticky ingredients.
- Ask guests to assist with assembling the trifle and adding the dipped cookie garnish.
- Pass around the **Trifle Bowl** display card to showcase its versatility for décor, display, salads and desserts. Ask guests for other ideas they have for the bowl.



# Chocolate Bliss

## Get More Out of Your Shows



Sample  
Show Presentation Cards

**Use Show Presentation Cards** to plan your Show Opening, Booking, Recruiting and Closing comments. (Found in the New Consultant Kit and on Consultant's Corner > Download Center > New Consultant Resources > Show Presentation Cards.)

**How to introduce this recipe.** "If you're looking for that showstopping dessert to take to any special gathering, you're in the right place. Our Chocolate-Raspberry Cookie Trifle is a real piece of art. And it's incredibly easy to make!"

**Highlight the product collections.** For example, point out that the Dots Small Round Bowls work well for serving the trifle: "Simple Additions® showcases everything you serve — from easy breakfast fare to elegant chocolate desserts, like this Chocolate-Raspberry Cookie Trifle." Show how to plate other desserts with additional Simple Additions® pieces.

**Book future Shows.** Set up the **Chocolate Bliss** Show display card and say: "If you loved the Chocolate-Raspberry Cookie Trifle, I could make another fabulous chocolate recipe at your **Chocolate Bliss** Show. Or if you and your friends need quick mealtime solutions instead, how about a **Real Food, Real Fast** Show?"

**Offer the business opportunity.** "Having my own business is my own kind of bliss. I get to create my own schedule, control how much I make, and on top of that, I spend time with fun people like you! It's estimated that almost half of all Americans would like to have their own business. This solid company makes it easy for anyone to succeed. If you'd like to know more, I'd be happy to give you some information."

**Make customer care calls after the Show.** "Thanks so much for coming to (host's) Show yesterday. We're getting ready to finish up the orders, and I wanted to check to see if you thought of anything else you wanted, or perhaps there's a gift you need to have on hand in the near future."

## Other Recipes



The dessert chapter in the **Season's Best® Recipe Collection (Fall/Winter 2007)**

(#1891) contains more delicious chocolate recipes that showcase other products.

**Truffle Brownie Cups – Deluxe Mini-Muffin Pan** (shown above)

Chocolate Mint Silk Torte – Torte Pan Set

Mexican Chocolate Cake – Stoneware Fluted Pan (in the microwave)

Molten Chocolate Mini Cakes – Silicone Floral Cupcake Pan

Mocha Skillet Cake – 12" Stainless Skillet

Double Chocolate Cinnamon Dip – Sweet Cinnamon Sprinkle

Warm Nutty Caramel Brownies – Large Bar Pan

  
The Pampered Chef®  
discover the chef in you™



## WARM NUTTY CARAMEL BROWNIES

### ingredients

- 1 tsp. vegetable oil
- 1 pkg (12 oz.) semi-sweet chocolate morsels, divided
- $\frac{3}{4}$  c. packed brown sugar, divided
- 1 pkg (18-21 oz.) brownie mix (plus water, oil and eggs to make cake-like brownies)
- 1 c. salted mixed nuts, divided
- 5 rolls (1.7 oz. each) milk chocolate-covered chewy caramels, divided (40 pieces total)
- Vanilla ice cream (optional)

### advance prep steps

Ask early-arriving guests to help!

- Place brownie mix into **Classic Batter Bowl**.
- Measure chocolate morsels into **Easy Read Measuring Cup**.
- Measure  $\frac{1}{4}$  c. brown sugar into **Measure-All® Cup**.
- Place water and oil for brownie mix into **Prep Bowl**.
- Crack eggs into **Simple Additions® Small Bowl**.
- Unwrap candies and place on lid of **Classic Batter Bowl**.
- Preheat oven to 375°F.

## CHOCOLATE-RASPBERRY COOKIE TRIFLE

### ingredients

- 1 c. milk
- 1 pkg (3.3 oz.) white chocolate instant pudding and pie filling
- 1 container (16 oz.) frozen whipped topping, thawed, divided
- 1 box (12 oz.) vanilla wafers, divided
- 1 c. milk chocolate morsels
- 1 jar (12 oz.) seedless raspberry jam, divided
- 1 bag (12 oz.) frozen sweetened raspberries (not in syrup), thawed

### advance prep steps

Ask early-arriving guests to help!

- Measure 1 c. milk into **2-cup Easy Read Measuring Cup**.
- Place  $\frac{1}{2}$  c. whipped topping into **Measure-All® Cup** and remainder in **Stainless (2-qt.) Mixing Bowl**.
- Place chocolate morsels into **Small Batter Bowl**.
- Measure  $\frac{1}{2}$  c. of jam into **Easy Adjustable Measuring Cup**; place remainder into **Prep Bowl**.
- Place berries into **Classic Batter Bowl**.
- Set aside 16 cookies on batter bowl lid for garnish; break remaining cookies in half.

## WARM NUTTY CARAMEL BROWNIES *recipe steps*

### BATTER

- Brush **Large Bar Pan** with 1 tsp. oil using **Chef's Silicone Basting Brush**.
- Chop 1½ c. chocolate morsels with **Food Chopper**.
- In **Classic Batter Bowl**, combine brownie mix, ¼ c. brown sugar, water, oil and eggs. Mix well with **Stainless Whisk**.
- Fold in chopped chocolate. Pour into bar pan; spread evenly using **Small Mix 'N Scraper®**.

### TOPPINGS

- Chop nuts with Food Chopper.
- Combine half of the nuts and remaining ½ cup brown sugar.
- Sprinkle evenly over batter. Bake 20-22 minutes.

### FINISHING

- Cut 16 caramels into quarters with **Utility Knife**.
- When brownies are done, place bar pan onto **Stackable Cooling Rack**.
- Press 24 whole caramels evenly into brownie in four rows of six caramels each.
- Sprinkle quartered caramels and remaining nuts over brownies.
- Microwave ½ c. chocolate morsels on HIGH 1 minute or until melted, stirring every 20 sec.
- Spoon melted chocolate into resealable plastic bag.
- Drizzle melted chocolate over brownies.
- Serve with **Mini-Serving Spatula**. Serve with ice cream, if desired.

## CHOCOLATE-RASPBERRY COOKIE TRIFLE *recipe steps*

### FILLING

- Combine milk and pudding mix in **Stainless (4-qt.) Mixing Bowl**.
- Whisk with **Stainless Whisk** until mixture begins to thicken.
- Fold in larger portion of whipped topping with **Classic Scraper**. Cover and refrigerate.

### GANACHE

- Combine chocolate morsels, ½ c. whipped topping and half of the jam in **Small Batter Bowl**. Microwave on HIGH 40-60 sec. or until melted, stirring every 20-sec. Stir until smooth with **Small Mix 'N Scraper®**.
- Reserve ¼ c. ganache in **Prep Bowl** for garnish.
- Pour remaining ganache into resealable plastic bag placed in **2-cup Easy Read Measuring Cup**.

### BERRY MIXTURE

- Microwave remaining jam on HIGH 30-60 sec. or until melted; stir with **Skinny Scraper**.
- Pour jam over berries in batter bowl; stir gently with **Mix 'N Scraper®**.

### ASSEMBLY

- Place one-third of broken cookies into bottom of **Trifle Bowl**.
- Layer one-third of raspberry mixture evenly over cookies.
- Top with one-third of the pudding mixture.
- Add one-third of the ganache.
- Repeat layers two more times.
- Smooth top layer of ganache with **Small Spreader**.
- Dip whole cookies halfway into reserved ganache; place into top of trifle.