

HEAVEN IN A BOWL PEANUT-BUTTER BROWNIE TRIFLE



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- 1 fudge brownie mix (13-inch x 9-inch pan size)
- 2 packages (13 ounces each) miniature peanut butter cups
- 4 cups cold 2% milk
- 2 packages (5.1 ounces each) instant vanilla pudding mix
- 1 cup creamy peanut butter
- 4 teaspoons vanilla extract
- 2 cartons (8 ounces each) frozen whipped topping, thawed

Prepare brownie batter according to package directions.

Bake in a greased 13-in. x 9-in. baking pan at 350° for 20-25 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake).

Cool on a wire rack; cut into $\frac{3}{4}$ in. pieces.

Cut peanut butter cups in half; set aside $\frac{1}{3}$ cup for garnish. In a large bowl, whisk milk and pudding mixes for 2 minutes (mixture will be thick).

Add peanut butter and vanilla; mix well. Fold in $1\frac{1}{2}$ cartons whipped topping.

Place a third of the brownies in a 5-qt. glass bowl; top with a third of the remaining peanut butter cups.

Spoon a third of the pudding mixture over the top.

Repeat layers twice. Cover with remaining whipped topping; garnish with reserved peanut butter cups.

Refrigerate until chilled.

Photo: Henriette Wessels

Recipe posted by Henriette Wessels