



Chocolate Raspberry Trifle

Servings: **16 servings**

Ingredients

- 1 pkg (18.3 to 19.5oz) brownie mix (family size) plus eggs, water and oil per package directions
- 2 pkg (3.9 oz each) instant chocolate pudding
- 3 cups cold milk
- 1 tub (8 oz) whipped topping, thawed, divided
- 2 cups fresh raspberries

Directions

- 1) Prepare brownie batter and bake in 9" square pan as directed on package; cool completely.
- 2) Meanwhile, beat pudding mixes and milk in med bowl with whisk 2 mins. Stir in 1 cup whipped topping. Refrigerate until ready to use.
- 3) Cut brownies into 1" cubes. Layer half each of the brownie cubes, pudding, berries and remaining whipped topping in 2 qt bowl. Repeat layers.
- 4) Refrigerate 1 hour.

Variation: Substitute 1 pkg (12 oz) marble pound cake, cubed, for baked brownies and/or undrained thawed frozen raspberries for the fresh raspberries.

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Direct recipe link: <https://www.keyingredient.com/recipes/625758952/chocolate-raspberry-trifle/>