Pudding:
6 tablespoons Sugar
3 tablespoons Cornstarch
2 ¼ cups Heavy Cream
1 teaspoon Vanilla
3 packets Nestle Toll House Choco Bake
1 ½ tablespoons unsalted Butter, cut up

1. Combine Sugar, Cornstarch, and Salt in a 2-quart pan.
2. In a medium bowl, stir together the Heavy Cream, Vanilla and Choco Bake. Add to Sugar mixture; cook over medium heat for about 15 minutes, until thick. Add Butter; stir well. Set aside.

Brownie:
1 cup Butter, melted
4 packets Nestle Toll House Choco Bake
4 Eggs
2 cups Sugar
1 teaspoon Vanilla
½ teaspoon Salt
1 cup Flour
¼ cup Kahlua
1 pint Whipping Cream
4 Skor bars, broken up

Pre-heat oven to 350 degrees. Spray a 9x13-inch pan with cooking spray.

1. In a small bowl, combine the Butter and Choco Bake; stir well. Set aside.
2. In a medium bowl, beat Eggs and Sugar. Add Vanilla; mix well. Stir in Chocolate mixture. Stir in Salt and Flour; mix well.
3. Pour batter into prepared pan. Bake in pre-heated oven for 35 minutes or until toothpick comes out dry.
4. While hot, poke holes all over Brownies; pour Kahlua over top. Allow to cool. After Brownies have cooled completely, cut into tiny pieces.
5. Whip Whipping Cream.

Assembly:

1. In a trifle dish or large bowl, layer ⅓ of the Brownies. Spread ⅓ of the pudding over the Brownies. Spread ⅓ of the Whipping cream over the Pudding. Repeat layers, ending with Skor Bars on top. Chill.

Makes about 20 servings