

Nestle Toll House Choco Bake Challenge

Brenda Williams

Covina

Kahlua Brownie Krunch Trifle

3rd Place

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 $\frac{1}{3}$ of the Brownies. Spread $\frac{1}{3}$ of the pudding over the Brownies. Spread $\frac{1}{3}$ of the Whipping cream over the Pudding. Repeat layers, ending with Skor Bars on top. Chill.

Makes about 20 servings