

# DEATH BY CHOCOLATE

Serves up to 24 (or 1 serious chocoholic)

1 package (21 ounces) brownie mix, batter prepared according to the package directions

1/4 cup coffee-flavored liqueur (see Note)

2 packages (2.8 ounces each) instant chocolate mousse, prepared according to the package directions (see Note)

9 (1.4 ounce) chocolate-covered toffee candy bars (like Skor or Heath), coarsely crushed

1 container (12 ounces) frozen whipped topping, thawed

1. Preheat the oven and bake the brownie batter a 9" x 13" baking pan according to the package directions; allow to cool completely.

2. Use a fork to prick holes in the top of the cooled brownies; drizzle with the coffee liqueur.

3. Break up the brownies into small pieces and place half in the bottom of a trifle dish or large glass serving bowl. Cover with half of the mousse, then one third of the crushed candy and half of the whipped topping. Repeat the layers and top with the remaining crushed candy.

4. Cover and chill for at least 2 hours before serving.

NOTE: Instead of the coffee liqueur, you can use a mixture of 1 teaspoon sugar and 1/4 cup leftover black coffee, or leave out the coffee flavoring entirely. And instead of instant chocolate mousse, you can prepare two 4-serving packages of instant chocolate pudding. Break the candy bars into small pieces in a food processor or by gently tapping the wrapped bars with a hammer.