



CHOCOLATE CRANBERRY TRIFLE

Layers of dark chocolate cake crumbles, sweet-tart cranberry mousse, and creamy On Top

Yield: 1 Dessert



INGREDIENTS

- 1 Each **RICH'S** ALLEN® 1/2 SHEET UNICED SINGLE LAYER CAKE CHOCOLATE NAT & ART FLV (#06711)
- 4 C cranberry mousse
- 2 Each **RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
- 1/2 C Heath Toffee Bits

DIRECTIONS

- 1 Crumble the chocolate cake into the bottom of trifle dish. Add a layer of cranberry mousse, and then a layer of On Top.
- 2 Repeat layers of crumbled cake, mousse, and On Top until reaching the top of the dish.
- 3 Finish with a last layer of On Top. Sprinkle on the toffee pieces and then serve.