

CHOCOLATE CRANBERRY TRIFLE

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

Yield: 1 Dessert



INGREDIENTS

| 1 Each | CAKE CHOCOLATE NAT & ART FLV (#06711) |
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| 4 C | cranberry mousse |
| | |
| 2 Each | On Top® Original Whipped Topping, 12 16-Oz Bags (#02559) |

DIRECTIONS

- Crumble the chocolate cake into the bottom of trifle dish.

 Add a layer of cranberry mousse, and then a layer of On Top.
- Repeat layers of crumbled cake, mousse, and On Top until reaching the top of the dish.
- Finish with a last layer of On Top. Sprinkle on the toffee pieces and then serve.