

Chocolate Lover's Trifle

Brown Butter Brownies | Chocolate Mousse | Dulce de Leche | Fresh Whipped Cream

Recipe Made By: Lauren Cherne and Darcy Heltzel

25 min prep time | 33 min cook time | 6-8 servings

Brownie Ingredients

- 1 cup granulated sugar
- 1 cup dutch-processed cocoa powder, sifted
- $\frac{3}{4}$ cup all-purpose flour, sifted
- $\frac{3}{4}$ cup butter, browned
- $\frac{1}{2}$ cup plain Greek yogurt
- $\frac{1}{2}$ cup light brown sugar, packed
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon salt

Chocolate Mousse Ingredients

- 1 $\frac{1}{3}$ cups (8 oz) dark chocolate chips
- $\frac{1}{2}$ cup heavy cream for melting with chocolate, plus 1 $\frac{1}{2}$ cups for whipping

Method

1. **Make brownies:** Preheat oven to **350°F** and line a **9x9 pan** with parchment paper.
2. Brown the butter first. Melt the butter in a saucepan over medium heat, stirring until it turns golden brown and smells nutty. Remove from heat and let cool slightly.
3. In a bowl, mix together cocoa powder, granulated sugar, and brown sugar.
4. Add the warm browned butter and whisk until smooth (this also helps bloom the cocoa).
5. Whisk in Greek yogurt, vanilla, and salt until combined.
6. Fold in flour with a rubber spatula.
7. Spread batter in the pan and bake **30-35 minutes**, until edges are set.
8. Let the brownies cool completely, then crumble into pieces.
9. **Make dulce de leche:** pour sweetened condensed milk into a microwave-safe bowl. Cover and microwave **30 seconds at a time**, stirring between intervals, until thick and light caramel colored (about **6-8 minutes** total). Let cool slightly. Whisk in heavy cream as needed for a pourable consistency.
10. **Make chocolate mousse:** In a microwave-safe bowl, combine $\frac{1}{2}$ cup heavy cream and chocolate. Microwave at 50% power for **2-3 minutes**, stirring until smooth. Chill until room temperature. Time adjustments may be necessary depending on microwave wattage.
11. In a chilled bowl, whip $1\frac{1}{2}$ cups heavy cream on high until stiff peaks form (**3-5 minutes**).
12. Gently fold the whipped heavy cream into the cooled chocolate mixture until smooth and airy to make the mousse.
13. **Make whipped cream:** In another chilled bowl, beat 1 cup heavy cream and $\frac{1}{4}$ cup powdered sugar until stiff peaks form to make whipped cream. Refrigerate until assembly.
14. **To assemble:** Place crumbled brownies in the bottom of a large trifle dish or 6-8 small jars.
15. Add a layer of chocolate mousse, then whipped cream, and drizzle dulce de leche.
16. Chill **5-10 minutes** to help the mousse set.
17. Repeat with another layer of brownies and mousse.
18. Finish with whipped cream, brownie crumbs, and a drizzle of dulce de leche.



Dulce de Leche Ingredients

- 14 ounces sweetened condensed milk
- 3 tablespoons heavy cream (as needed)

Whipped Cream Ingredients

- 1 $\frac{1}{2}$ cups heavy cream
- $\frac{1}{4}$ cup powdered sugar

Tips and Tricks for this Recipe

Brownie

- Don't overbake; the edges should be set with a slightly soft center
- Let cool completely before crumbling to avoid a gummy texture
- Crumble into bite-sized pieces, not too fine

Chocolate Mousse

- Don't overheat the chocolate; melt it gently at 50% power
 - Microwave times may vary by wattage
- Let the chocolate cool slightly in the fridge before folding in the whipped cream
- If too runny, chill before assembling

Serving and Storage

- Assemble just before serving for best texture
- Whipped cream may deflate overnight
- Store components separately if making ahead
- Use 8 oz jars or small cups for ideal portions



Dulce de Leche

- Heat in short intervals and cover loosely to prevent splattering
- Stir frequently for a smooth consistency
- Add heavy cream slowly for a pourable consistency

Whipped Cream

- Use a chilled bowl for best results
- Whip to stiff peaks, but avoid overmixing
- Best used fresh for structure and texture

Assembly

- Use even layers for a balanced flavor in every bite
 - ~ ¼ cup brownies per layer
 - ~ ⅓ - ½ cup mousse per layer
 - ~ ⅓ cup whipped cream per layer
 - ~ 2 Tbsp Dulce de leche per layer
- Don't overpack the brownies; keep layers light!
- Chill briefly after each layer to help set

Enjoy!

Don't forget to make it with dairy!