

Less than 1 hour

Serves 10-12

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Ingredients:

- 6 butterscotch or caramel rock candies
- 2 packets (500g each) chocolate brownie premix, prepared as per packet instructions
- 2 cans (385g each) Caramel Treat
- 3 tubs (1L each) PnP chocolate mousse
- 1 tub (200g) blueberries and/or raspberries
- 1 tub (100g) cherries
- PnP edible bronze shimmer, for decorating (optional)

Method

1. Preheat oven to 160°C.
2. Place candies 8cm apart on a baking tray lined with baking paper and bake for 8-12 minutes until completely melted.
3. Set aside to cool and become firm.
4. Cut brownies into squares and arrange half in a large 3-5L trifle bowl.
5. Whisk caramel until smooth and spoon over brownies.
6. Top with another layer of brownies.
7. Decant mousse into a bowl, whisk lightly until smooth and spoon onto trifle.
8. Top with berries, cherries and candy discs.
9. Serve with a light dusting of edible shimmer, if you like.

[Click here for the showstopping trifle recipe.](#)