



# From Charlotte's Kitchen

*Earlier this summer I had the privilege to visit some family in Louisiana. For me, that means eating lots of gumbo, smoked meats, boudin, collard greens and my brothers cornbread, to name a few. We talk about our next meal as we're eating the present, reminiscing about how Mama sure could cook. Prepping for supper we have our afternoon coffee and a lot of laughing goes on between chopping, slicing and dicing. We enjoy each other's specialty, but most of all just being together again. My sister-in-law, Karen, is known for her quick and easy desserts. I didn't get to have this during my visit but she was kind enough to send me the recipe. It's a great dish to make for a large crowd or cookout since it serves so many. Enjoy it with family and friends and good cup of coffee!*

**Happy Labor Day!**  
Charlotte

## White Chocolate Brownie Trifle

### Ingredients

- 1 package fudge brownie mix (13-inch x 9-inch pan size)
- 2-1/2 cups cold milk
- 1 package (3.4 ounces) instant cheesecake or vanilla pudding mix
- 1 package (3.3 ounces) instant white chocolate pudding mix
- 1 carton (8 ounces) frozen whipped topping, thawed
- 2 to 3 Heath candy bars (1.4 ounces each), chopped

### Directions

- Prepare and bake brownies according to package directions for cake-like brownies, using a greased 13-in. x 9-in. baking pan. Cool completely on a wire rack.
- In a large bowl, beat milk and pudding mixes on low speed for 2 minutes. Let stand for 2 minutes or until soft-set. Fold in whipped topping.
- Cut the brownies into 1-in. cubes; place half in a 3-qt. glass trifle bowl or serving dish. Cover with half of the pudding. Repeat layers. Sprinkle with chopped candy bars. Refrigerate leftovers.
- **Yield:** 16 servings.