



Decadent Chocolate Pudding

Ingredients

- $\frac{3}{4}$ cup sugar
- 3 tablespoon cornstarch
- 3 tablespoon unsweetened cocoa powder
- 3 cup milk (or milk substitute)
- 1 tablespoon butter
- 3 teaspoon vanilla
- 10 ounce semisweet chocolate morsels

Directions

- In a large saucepan combine sugar, cornstarch, and cocoa powder. Whisk in milk. Cook and slowly stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more.
- Remove from heat. Stir in butter, vanilla, and chocolate until melted. Pour into 8 individual serving bowls or into a 9x13" pan. Cover surface with plastic wrap and chill up to 24 hours.

HOUSE OF VALENTINA



Fudgy Kahlua Chocolate Brownies

Ingredients

- ½ cup oil
- 1/2 c cocoa powder
- 1 cup sugar
- 2 eggs
- 2 teaspoon vanilla extract
- ⅔ cup all-purpose flour
- ¼ teaspoon baking soda
- 1/4 c milk
- 1/4 c Kahlua

Directions

- Preheat oven to 350°F. Line an 8x8x2-inch baking pan with foil, leaving about 1 inch of the foil extending over the ends of pan. Grease foil; set pan aside.
- In a medium bowl stir oil, cocoa powder, and sugar together. Mix eggs in one at a time. Then stir in vanilla
- In a separate bowl stir together flour and baking soda.
- Alternate stirring in flour mixture and milk into cocoa powder bowl until thoroughly combined.
- Bake in the preheated oven for 30 minutes or until knife stuck into brownies an inch from the edge comes out clean. Cool in pan on a wire rack.
- Just before brownies fully cool, poke holes with wooden spoon across the surface of brownies and pour kahlua evenly over the top of brownies.

HOUSE OF VALENTINA



V's Trifle

Ingredients

- 1 Batch Fudgy Kahlua brownies
- 1Batch Chocolate Pudding
- 1 8oz bag Heath bar or alternate chocolate bar
- 1 8.8 oz Biscoff cookies, crumbled
- Whipped Topping

Directions

- Using either a large trifle dish or a set of 9 8oz glasses, alternately layer ingredients in dish, starting with crumbled brownies, then chocolate pudding, then heath bar, then Biscoff cookies crumbled, then whipped topping.
- Continue layering until trifle dish (or glasses) are full! The final layer should be whipped topping. Garnish with Crumbled cookies! Enjoy!