

# Death by Chocolate



Layers of chocolate fudge cake, chocolate whipped cream, crushed malted milk balls, crushed Heath Bar, chocolate fudge pudding and topped with more crushed Heath Bar and a generous sprinkle of cocoa

Serves 12

1 ~ Duncan Hines devil's food chocolate cake mix

1c malted milk balls, crushed

2 ~ large package instant chocolate fudge pudding mix

1c Heath Bar pieces, divided use

1 ~ 12oz container Cool Whip

1/4c cocoa powder, divided use

3T instant espresso powder, divided use

Prepare cake mix according to box directions, baking in 2 round pans. Let cool completely. Cut each layer in half, making a total of 4 layers. Prepare pudding mix according to directions.

Mix Cool Whip with 1/2 of the cocoa powder. Mix well.

Place 1 layer of cake in bottom of large round glass trifle bowl. Spread 1/4 of the pudding evenly over cake. Top with 1/2T of cocoa powder, 1/4 of the Cool Whip, 1/2T of espresso powder, 1/4c of malted milk balls and 1/4c of Heath Bar pieces. Repeat layering in the same order with remaining ingredients.

Keep refrigerated until ready to serve.

## Prepare Ahead Tip

Cake can be baked 72 hours in advance, cooled completely and tightly wrapped with plastic wrap. Refrigerate cake until ready to slice and top with remaining ingredients.