

## Decadent Chocolate Trifle Recipe with Brownies and Homemade Mousse

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### INGREDIENTS

Base Layer (Brownie or Cake Crumbles):  
2 cups brownie pieces (or chocolate cake, crumbled)  
2 tablespoons coffee or chocolate syrup (optional, for moisture)

Chocolate Mousse Layer:  
200 g (7 oz) dark chocolate, chopped  
1 ½ cups (360 ml) heavy cream  
3 tablespoons sugar  
1 teaspoon vanilla extract

Whipped Cream Layer:  
1 ½ cups (360 ml) heavy cream, cold  
... cup (30 g) powdered sugar

Garnishes:  
Chocolate syrup  
Dark chocolate bars or chunks  
Chocolate shavings

### DIRECTIONS

1. Prepare the Base: Crumble the brownies or chocolate cake into small pieces.
2. Place them at the bottom of a trifle bowl or large glass serving dish.
3. Lightly drizzle with coffee or chocolate syrup to keep the layer moist (optional).
4. Make the Chocolate Mousse: Melt the chopped dark chocolate using a double boiler or microwave in short bursts. Stir until smooth. Let it cool slightly.
5. In a separate bowl, whip the heavy cream with sugar and vanilla until soft peaks form.
6. Gently fold the melted chocolate into the whipped cream until smooth and fully incorporated. Be careful not to overmix - you want to keep it airy.
7. Make the Whipped Cream: Beat the cold heavy cream, powdered sugar, and vanilla until stiff peaks form.
8. Refrigerate until ready to assemble.
9. Assemble the Trifle: Layer in the following order:
10. Brownie layer
11. Chocolate mousse
12. Whipped cream
13. Repeat the layers if making a taller dessert. Finish with whipped cream on top.
14. Decorate: Drizzle generously with chocolate syrup.
15. Top with dark chocolate chunks and sprinkle chocolate shavings for texture and visual appeal.

### SWAPS & NOTES

Brownies: Store-bought works fine, but homemade brownies give deeper flavor.

Coffee drizzle: Enhances chocolate flavor without making it taste like coffee.

Milk chocolate option: For a sweeter mousse, swap dark chocolate for semi-sweet.

Extra crunch: Add crushed chocolate cookies between layers.

### TIPS FOR SUCCESS

Use very cold cream for better whipped volume.

Allow the chocolate to cool slightly before folding into cream.

Chill the assembled trifle at least 1-2 hours before serving for best texture.

Use a clear glass bowl for dramatic layered presentation.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/decadent-chocolate-trifle-recipe-with-brownies-and-homemade-mousse/>