

Twix

TWIX Touchdown Trifle Cups
RECIPE

TWIX Touchdown Trifle Cups



Time

40 min

Ingredients

7 items

Makes

12 servings

You'll score a touchdown during the big game when you serve these sweet treats. Store-bought prepared salted caramel sauce cuts down on prep time.

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Ingredients

- 1 box (4 oz) chocolate pudding mix
- 1/3 cup mascarpone cheese
- 2 tbsp salted caramel sauce
- 1/2 cup heavy cream
- 15 TWIX Fun Size, divided
- 1 small tube white icing
- 1 tube green icing

Products Used



TWIX Fun Size Bag

[SEE DETAILS](#)
[WHERE TO BUY](#)

Instructions.

- 1
Using electric mixer, prepare chocolate pudding according to package directions. Beat in mascarpone cheese and salted caramel sauce until blended; set aside.
- 2
In small bowl, whip cream until stiff peaks start to form; fold into chocolate and salted caramel mixture just until blended. Transfer to piping bag fitted with round tip; set aside. Finely chop 3 TWIX Fun Size; reserve in small bowl. Set aside.
- 3
Using white icing, decorate remaining TWIX Fun Size to resemble lacing on football; set aside.
- 4
Divide chopped TWIX Fun Size evenly among 12 mini clear cups. Pipe chocolate and salted caramel mousse over top.
- 5
For each serving, set 1 TWIX Fun Size “football” in mousse. Garnish with green icing to resemble grass.
6. Tip:
Substitute cream cheese for mascarpone cheese if preferred.

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[TWIX Ice Cream Waffles](#)

Cooking time

15 mins

Ingredients

4 items

[SEE DETAILS](#)



[TWIX Cookie Dough Brownie Bars](#)

Cooking time

40 min

Ingredients

12 items

[SEE DETAILS](#)



[TWIX Dulce de Leche Brownies](#)

Cooking time

1 hour

Ingredients

10 items

[SEE DETAILS](#)



[TWIX Coffee Frappé](#)

Cooking time

10 min

Ingredients

7 items

[SEE DETAILS](#)

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