

Foodnity Recipes

Heath Bar Trifle Recipe

Layered chocolate cake, creamy custard, and buttery Heath bars make this trifle a crowd-pleasing dessert.

15 min Prep time	**15 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 1 package (8 oz) chocolate cake, cubed
- [ ] 1 cup Heath candy bars, broken into pieces
- [ ] 2 cups vanilla custard (store-bought or homemade)
- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt
- [ ] Chocolate shavings for garnish

Instructions

1. In a large bowl, whisk together the heavy cream, powdered sugar, and vanilla until soft peaks form.
2. Layer a third of the chocolate cake cubes at the bottom of each serving glass.
3. Pour a generous spoonful of vanilla custard over the cake, letting it soak for a minute.
4. Scatter a handful of broken Heath pieces and a drizzle of the whipped cream over the custard.
5. Repeat layers, finishing with whipped cream, a sprinkle of sea salt, and chocolate shavings. Refrigerate for at least 1 hour before serving.

Nutrition per serving

420 kcal	6 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the custard is at room temperature to absorb quickly.
- If using homemade cake, let it cool completely before cubing.
- For extra shine, drizzle a tiny bit of caramel sauce just before serving.