

Dad's Death by Chocolate

Serves: 10 Prep Time: 2 hours, 30 minutes Cook Time: 5 minutes



At every holiday party, we would look forward to my dad's Death by Chocolate. And to this day, it is still **one of my favorite desserts**. One day I called him up asking for the recipe because I wanted to put it on the menu at one of my restaurants (it's that good)—and he told me it's just a couple of packets of instant chocolate pudding, whipped cream, and some chocolate candy sprinkled on top. Well, I couldn't put that on a restaurant menu, so I came up with this homemade version.

1 quart heavy cream
¼ cup powdered sugar
½ cup crème fraîche
Chocolate pudding (below)
3 cups crumbled chocolate wafer cookies
4¼ ounces chocolate-covered English toffee bars, chopped

FOR THE CHOCOLATE PUDDING:

4 egg yolks
1½ cups sugar
1 quart heavy cream
1 teaspoon salt
1 cup unsweetened cocoa
½ cup all-purpose flour
1 stick butter, cubed
1 cup bittersweet chocolate chips

- 1.** In a large bowl, whip the heavy cream with the powdered sugar until soft peaks start to form, about 5 minutes. Gently fold in the crème fraîche.
- 2.** In a large trifle bowl, place a thick layer of the chocolate pudding, top with a layer of the whipped cream mixture, and then sprinkle on half of the cookies and half of the toffee candy. Repeat the process, finishing with the cookies and candy on top. Cover with plastic wrap. Chill for 2 hours and serve.

FOR THE CHOCOLATE PUDDING:

- 3.** Whisk the egg yolks and sugar together in a medium bowl. Add the cream and salt and whisk until combined. Mix the cocoa and flour together, and then whisk the wet ingredients into the dry. Place the mixture in a heavy saucepan over medium heat and stir continuously until the mixture comes to a simmer, about 5 minutes. Remove from heat and stir in the butter and chocolate until melted. Let cool.

