



Red Velvet, Cherry, Cheesecake Trifle

1 Red velvet sponge cake (the instant red velvet cake packets work the best, but if you are lazy you can always buy a red velvet Swiss roll as well)
2 packets cherry jelly
1 can pitted black cherries
250g Fresh Cherries (optional)
500ml Fresh Cream
1 tin condensed milk
60ml Lemon Juice
250g Cream Cheese
125ml Cherry liquor or Sherry (optional)
Grated Dark Chocolate
½ cup Pecan nuts



1. Prepare the jelly in a flat dish or baking tray, following the instructions on the packet, but reducing the water volume by 125ml per packet and set it over night in the fridge.
2. Bake the red velvet sponge and cut it into slices. Or cut the Swiss roll into 3cm slices
3. Once the jelly is firmly set, remove it from the fridge and cut it into squares.
4. Empty the tin of condensed milk into a mixing bowl
5. Add the lemon juice and beat with an electric blender until thick
6. Add the cream cheese and mix for a further 2min until smooth
7. Add 250ml of the fresh cream to the cream cheese mixture and mix for another 5min until the mixture reaches a thick and creamy consistency.
8. Using a clear glass bowl start layering the trifle.
 - a. Cake at the bottom
 - b. Drizzle with a little liquor or black cherry syrup
 - c. Place some jelly squares
 - d. Sprinkle cherries and pecan nuts
 - e. Spread a thick layer of cheese cake mix
 - f. ... Repeat this process until you've filled up your bowl.
9. Whip the remaining 250ml cream and spread or pipe over the top
10. Decorate the top with grated dark chocolate and fresh cherries.

