QUEEN
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PREP: 1 hour prep time, 3 + hours setting time
COOK:
SERVES: 8 (or 4 large)

Vegan Cheesecake Trifles

These Festive Vegan Trifles are packed full of flavours, raspberry + cranberry jelly, brandy whipped cream, gingernut and a whined cheesecake that made them the perfect dessert for any ocassion. A big thank you to the lovely Jade from Panaceas Pantry for developing this recipe for us!

Ingredients

Raspberry jelly layer

4 sachets of Jel-it-In
750 ml cranberry juice
1/3 cup castor sugar
1 1/2 cups of frozen raspberries

Brandy whipped cream

1 tbsp Queen Pure Maple Syrup
1 1/2 tsp Queen Organic Vanilla Bean Paste

Method - Making the Jelly:

STEP 1

Add 250ml cranberry juice and Jel-it-in to a saucepan and mix well until the powder has completely dissolved (it will become thick and cloudy).

STEP 2

Add remaining cranberry juice and sugar, then place over a medium heat and bring to a boil. Whisk the mixture continuously until it has boiled for 5 mins, then allow to cool for a few minutes before carefully pouring into desired serving glasses.

STEP 3

Divide frozen raspberries between each glass then set in the fridge for 1+ hours.

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Ingredients

400 ml Full Fat Coconut Cream set in the fridge overnight *See notes for substitutes

1 1/2 tbsp brandy

250g gingernut biscuits, roughly chopped or crushed

Vanilla + rose cheesecake topping

1 tsp Queen Organic Vanilla Bean Paste

2 tsp Queen Natural Rosewater Flavour

3/4 cup Queen Pure Maple Syrup

250g vegan cream cheese *See notes

1/3 cup vegan butter *See notes

400 ml full fat coconut cream set in the fridge overnight *See notes for substitutes

Caramel chocolate shards

40g vegan caramel chocolate *See notes

Method - Brandy whipped cream:

STEP 1

Remove cream from the fridge. Turn the open can upside down and discard the liquid part at the bottom.

STEP 2

Scrap all of the thick coconut cream into a bowl with the Vanilla, Maple and Brandy.

STEP 3

Whisk for 3-4 minutes or until thickened, using electric beaters.

STEP 4

Once the jelly has set, divide between the jars and then top with the crushed gingernut biscuits.

Method - Cheesecake topping:

STEP 1

Add cream cheese, butter, vanilla and rose water to a medium-sized bowl. Beat until is light, fluffy, smooth and free from lumps.

STEP 2

In a separate bowl beat the coconut cream (follow same instructions for opening in the previous step) for 2-3 minutes, then add to the cream cheese mixture along with the maple syrup.

STEP 3

Gently fold together, then set in the fridge for 2 hours before dividing between the trifle jars.

Method - Caramel shards (optional)

STEP 1

Simply place vegan caramel chocolate in a heatproof bowl over a bowl of simmering water and allow to fully melt then pour onto a lined baking tray. Allow to set in the fridge until firm.

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