QUEEN
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PREP: 60 + cooling
COOK: 90
SERVES: 10-15

Red Velvet Cheesecake Trifle

This Christmas show-stopper has become a cult Queen classic over the years, and for good reason! With minty Oreo bark, layers of rich red velvet cake and a creamy cheesecake icing, this trifle has all the greatest cake flavours rolled into one decadent dessert.

Ingredients

Choc Mint Oreo Bark

200g Oreos, roughly chopped

400g white cooking chocolate, broken into small pieces

¼ tsp Queen Natural Peppermint Extract

Queen Green Food Colour

Red Velvet Cake

225g unsalted butter, softened

1¼ cups (275g) caster sugar

Queen Pillar Box Red Food Colour

1 tsp Queen Vanilla Bean Paste

Method - Choc Mint Oreo Bark

STEP 1

Line a baking tray with baking paper then roughly chop Oreos into 1/8 pieces. Set aside.

STEP 2

Place chocolate in a microwave-safe glass bowl and microwave on medium power in 30 second intervals, stirring in between until melted.

STEP 3

Working quickly, add Peppermint Extract and 1/8 tsp of Green Food Colour to white chocolate, mix until combined then add Oreos to bowl, reserving some for decoration. Use a spatula to fold through until well combined then spread over baking paper to make an even layer approximately 0.5-1cm thick. Sprinkle with remaining Oreos and refrigerate until ready to use.

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Ingredients

3 large eggs
2 cups (300g) plain flour, sifted
2 tsp baking powder
 cup (40g) cocoa powder, sifted
1 cup (250ml) milk

Cheesecake Icing

375g cream cheese, softened
120g unsalted butter, softened
4 tsp Queen Natural Peppermint Extract
1 tsp Queen Organic Vanilla Bean Paste
3 ½ cups (525g) icing sugar
600ml thickened cream

Assembly

2-3 punnets fresh raspberries
Queen Glamour & Sparkle sprinkles

Method - Red Velvet Cake

STEP 1

Preheat oven to 160°C (fan forced). Grease and line a 20cm round springform pan (or square cake tin) with baking paper.

STEP 2

In a mixer, cream butter, sugar, Red Food Colour (to desired shade) and Vanilla Bean Paste for 8-10 minutes until smooth and creamy. Gradually add eggs one at a time, beating between each addition.

STEP 3

Sift flour, baking powder and cocoa over butter mixture, then add milk. Mix over low speed until just combined.

STEP 4

Pour into prepared tin and bake for 90 minutes until an inserted skewer comes out clean. Allow to cool for 30 minutes in the tin, then transfer to a cooling rack to cool completely.

Method - Cheesecake Icing

STEP 1

Chop softened butter and cream cheese and place in the bowl of a mixer. Mix on medium speed until combined, then increase speed and beat for 2-3 minutes until smooth, creamy and pale.

STEP 2

Add Peppermint Extract, Vanilla Bean Paste and icing sugar, mixing until combined. Set aside.

STEP 3

Place cream in a clean mixing bowl and beat until just thickened, being careful not to overbeat. Fold cream through cheesecake mixture. Refrigerate until ready to assemble.

Method - Assembly

STEP 1

Cut cake in half lengthways then into 3-4cm square pieces. Remove Oreo bark from refrigerator and roughly break up into larger and smaller crumble pieces in preparation for assembly.

STEP 2

Begin assembly by placing a layer of cake in the base of a clear trifle bowl. Cover with a layer of cream cheese, followed by Oreo bark and raspberries. Repeat, withholding Oreo bark for the final layer and instead finishing with Glamour & Shine sprinkles and if desired, additional raspberries.

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