



Red Velvet Cheesecake Trifle

about 10 - 15 Portions



Medium

up to 30 Min.



Ingredients:

Chocolate Biscuit Bark:

200 g Ginger Nut Biscuits or your favourite biscuit, roughly chopped

Dr. Oetker Green Extra Strong Food Colour Gel (2-3 drops)
400 g Dr. Oetker 26% White Chocolate

Cheesecake Icing:

375 g Cream Cheese softened
120 g Unsalted butter softened
525 g Icing Sugar
600 ml Single Cream
1 tsp Taylor & Colledge Vanilla Bean Paste

Red Velvet Cake:

225 g Unsalted butter softened
275 g Caster Sugar
Dr. Oetker Red Extra Strong Food Colour Gel (2-3 drops)
3 Large Eggs
300 g Plain Flour sifted
40 g Dr. Oetker Fine Dark Cocoa Powder sifted
250 ml Milk
8 g Dr. Oetker Baking Powder (2 tsp)
1 tsp Taylor & Colledge Vanilla Bean Paste

To Assemble:

about 300 - 450 g Raspberries (2-3 Punnets)
Dr. Oetker Glamour and Sparkle Sprinkles

1 Method:

For the chocolate biscuit bark, line a baking tray with parchment paper.

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

3 Working quickly, add the two drops of Dr. Oetker Green Extra Strong Food Colour Gel. Mix until combined, then add most of the biscuits, reserving some for decoration. Use a spatula to fold through until well combined. Spread over the parchment paper to make an even layer approximately 1/2cm - 1cm thick. Sprinkle with the remaining biscuits and place in the fridge until ready to use.

4 For the red velvet cake, preheat the oven to 180°C / 160°C fan/ gas mark 4. Grease and line a 20cm round springform tin (or square cake tin) with parchment paper.

5 In a mixer, cream together the butter, sugar, Dr. Oetker Extra Strong Red Food Colour Gel and Taylor & Colledge Vanilla Bean Paste for 8-10 minutes until smooth and creamy. Gradually add the eggs one at a time, beating after each addition.



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- 6 Sift over the flour, baking powder and cocoa powder, then add the milk. Mix on low speed until just combined.
- 7 Pour into the prepared tin. Bake for 60-65 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.
- 8 For the cheesecake icing, chop the softened butter and cream cheese and place in the bowl of a mixer. Mix on a medium speed until combined, then increase the speed and beat for 2-3 minutes until smooth, creamy and pale.
- 9 Add the Taylor & Colledge Vanilla Bean Paste and icing sugar, mixing until combined. Set aside.
- 10 Place the cream in a clean mixing bowl and beat until just thickened, being careful not to overbeat. Gently fold the cream through the cheesecake mixture. Place in fridge until ready to assemble.
- 11 To assemble, cut the red velvet cake in half lengthways, then into 3-4cm square pieces. Remove the biscuit bark from the fridge and roughly break up into larger and smaller crumbled pieces.
- 12 Place a layer of cake pieces in the bottom of a large, clear glass trifle bowl. Cover with a layer of the cream cheese mixture, followed by the biscuit bark and some fresh raspberries. Repeat the layers to the top, finishing with the cream cheese mixture. Decorate with Dr. Oetker Glamour & Sparkle Sprinkles and raspberries.

