



**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, ginger nut and a whined cheesecake that made them the perfect dessert for any occasion. 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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