



PREP: 60 mins +  
cooling  
COOK: 90 mins  
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 Liquid

#### Red Velvet Cake

225g unsalted butter, softened

1 ¼ cups (275g) caster sugar

Queen Red Food Colour Gel

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 Gel 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 & Sparkle sprinkles and if desired, additional raspberries.

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