

White Chocolate Cherry Trifles

Recipe By *Faigy Grossmann*



Cooking and Prep:  30
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Serves:  25

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

These trifles are so easy to make, yet taste delicious and look beautiful. Using store-bought pound cake is a huge time-saver and no one will know the difference. You can change it up using any flavor pie filling, even lemon.

Ingredients (5)

Main ingredients

- 8 ounces (226 grams) whipped cream cheese
- 1/2 cup confectioners' sugar
- 1 can [Gefen Cherry Pie Filling](#)
- 3 (3.5-oz./100-g.) bars [Elite White Chocolate](#) or other good-quality white chocolate, divided
- store-bought sponge cake

Start Cooking

Prepare the Cream

1. Beat cream cheese and add sugar and pie filling. Mix until nice and smooth.
2. In a double boiler, melt 2 bars of white chocolate and fold into the cheese mixture.

Assembly

1. In individual cups or a large trifle bowl, layer cake and cherry mixture.
2. Grate the remaining bar of chocolate and use as a garnish.