

No-Bake Chocolate Strawberry Cheesecake Trif?e

Recipe By *Jocelyn Brubaker*



Cooking and Prep:  40
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Serves:  15

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

If you enjoy desserts with different textures and flavors, a dessert trifle is just what you need in your life. This trifle has layers of crunchy cookies, creamy cheesecake, and fresh berries. It is a flavor explosion in your mouth with every bite. You could also get creative and use vanilla cookies for a Neapolitan trifle. Or use banana slices instead of strawberries for a whole new flavor combo. So grab a spoon and get ready to dig in.

Ingredients (10)

Cheesecake

- 2 (8-ounce) packages cream cheese, at room temperature
- 1/4 cup sugar
- 1 (7-ounce) jar marshmallow cr?me
- 1/2 cup milk
- 8 ounces semisweet baking chocolate, melted

1 (8-ounce) container Cool Whip, thawed

For the Layers

45 Oreo cookies, chopped into large chunks

5 cups sliced strawberries

8 whole strawberries

8 mini Oreo cookies

Start Cooking

Prepare the Cheesecake Filling

1. Beat the cream cheese until creamy. Add the sugar and beat until smooth.
2. Add the marshmallow crème and beat until creamy. Slowly beat in the milk until the mixture is smooth again.
3. Spoon in the melted chocolate and beat until completely incorporated.
4. Gently fold in two cups of the whipped topping with a rubber spatula.

Assemble

1. Place half the cookie chunks in the bottom of a large trifle bowl. Spoon half the cheesecake filling over the cookies. Use the back of a spoon to smooth the cheesecake out and make it flat in the bowl.
2. Place a few sliced strawberries standing up around the edge of the bowl. Place half the sliced strawberries lying flat over the cheesecake layer.
3. Repeat the layers, ending with the strawberries on top.
4. Place the whole strawberries around the top and pipe the remaining topping in between the berries using a piping bag and icing tip 27. Top each swirl with a mini Oreo cookie.

Note:

This trifle is best served the day it is made.

Credits

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