

Heavenly Chocolate Cheesecake Trifle - The No-Bake Dessert of Your Dreams

Heavenly Chocolate Cheesecake Trifle



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

- 1 package chocolate cake, baked and crumbled
- 2 cups chocolate pudding
- 1 cup chocolate sauce or ganache
- 1 package cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 container whipped topping (Cool Whip), thawed
- Chocolate truffles or chocolate balls (for garnish)
- Chocolate shavings (for garnish)

? Ingredient Notes & Swaps:

Cake: Use your favorite homemade chocolate cake or a boxed mix for speed. Even leftover brownies work great!

Pudding: Classic instant chocolate pudding or a stovetop version-your choice.

Ganache vs Sauce: For an ultra-rich finish, make your own ganache by heating cream and pouring over chopped dark chocolate.

Truffles: Fancy it up with truffles, or keep it simple with mini chocolate chips or chopped candy bars.

??? How to Make Chocolate Cheesecake

Trifle:

1. Make the Cheesecake Layer:

Beat cream cheese, powdered sugar, and vanilla until smooth and fluffy.

Gently fold in half the whipped topping to create a

light, mousse-like texture.

2. Assemble the Trifle:

Start with a layer of crumbled chocolate cake at the bottom of your trifle dish.

Spread a layer of the cream cheese mixture.

Add a smooth layer of chocolate pudding.

Drizzle chocolate sauce or ganache on top.

3. Repeat the Layers:

Continue layering cake, cream cheese mix, pudding, and ganache until the dish is filled.

Finish with a final layer of whipped topping.

4. Garnish:

Top with chocolate truffles or chocolate balls.

Sprinkle on chocolate shavings for a dazzling finish.

5. Chill:

Refrigerate for at least 1 hour before serving to let the layers meld together.

? Tips for Trifle Success:

Soften cream cheese fully for the smoothest cheesecake layer.

Don't over-mix the whipped topping-it keeps the texture light.

Make ahead: Trifle tastes even better the next day!

DIRECTIONS

1. Make the Cheesecake Layer:: Beat cream cheese, powdered sugar, and vanilla until smooth and fluffy.
2. Gently fold in half the whipped topping to create a light, mousse-like texture.
3. Assemble the Trifle:: Start with a layer of crumbled chocolate cake at the bottom of your trifle dish.
4. Spread a layer of the cream cheese mixture.
5. Add a smooth layer of chocolate pudding.
6. Drizzle chocolate sauce or ganache on top.
7. Repeat the Layers:: Continue layering cake, cream cheese mix, pudding, and ganache until the dish is filled.
8. Finish with a final layer of whipped topping.
9. Garnish:: Top with chocolate truffles or chocolate balls.
10. Sprinkle on chocolate shavings for a dazzling finish.
11. Chill:: Refrigerate for at least 1 hour before serving to let the layers meld together.
12. ? Tips for Trifle Success: Soften cream cheese fully for the smoothest cheesecake layer.
13. Don't over-mix the whipped topping-it keeps the texture light.
14. Make ahead: Trifle tastes even better the next day!
15. Use clear dishes or jars to show off those dreamy layers.
16. ? Serving Ideas & Pairings: Want to take this dessert over the top? Try pairing it with:
17. Brownie : Batter Dip as a trifle-side treat
18. Chocolate : Chip Cookie Dough Brownie Bombs for a buffet of chocolate bliss

19. Easy : Ice Cream Sandwich Cake for a cool, creamy dessert duo
20. No-Bake : Oreo Cream Pie for an all-no-bake dessert bar
21. Chocolate : Chip Cookie Bites for a bite-sized pairing option
22. ? Storage & Leftovers: Refrigerate: Store leftovers in the fridge for up to 3 days.
23. Not freezer-friendly: The texture may separate once thawed.
24. Keep covered: Use plastic wrap or a lid to prevent it from drying out.
25. ? More Recipes You'll Love: Brownie Batter Dip

SWAPS & NOTES

& Swaps Cake: Use your favorite homemade chocolate cake or a boxed mix for speed.

Pudding: Classic instant chocolate pudding or a stovetop version-your choice.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/heavenly-chocolate-cheesecake-trifle-the-no-bake-dessert-of-your-dreams/>

Ganache vs Sauce: For an ultra-rich finish, make your own ganache by heating cream and pouring over chopped dark chocolate.

Truffles: Fancy it up with truffles, or keep it simple with mini chocolate chips or chopped candy bars. ???