

## Tropical Mango Strawberry Cheesecake Trifle: Easy No-Bake Dessert

Tropical Mango Strawberry Cheesecake Trifle: A Layered Summer Dream



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### INGREDIENTS

2 (8 oz) blocks cream cheese, softened  
¾ cup powdered sugar (confectioners' sugar)  
1 tsp vanilla extract  
1 cup heavy whipping cream (cold), whipped to stiff peaks  
2 cups fresh diced mango  
1 ¾ cups fresh pineapple chunks  
1 cup fresh strawberries, halved (or sliced)  
Optional: extra mango puree for drizzling (for flavor and moisture)  
2 cups graham cracker crumbs  
¾ cup melted unsalted butter  
2 tbsp brown sugar  
Sweetened whipped cream or Cool Whip  
Extra fruit for garnish (strawberries, mango chunks, pineapple pieces)  
Edible flowers (optional, for decoration)

### DIRECTIONS

1. Make the Cheesecake Mixture: In a large mixing bowl, beat the softened cream cheese with an electric mixer until it is completely smooth and creamy, with no lumps. Add the ¾ cup powdered sugar and 1 teaspoon vanilla extract, and mix well until fully incorporated. In a separate, very cold bowl (metal bowls chilled in the freezer work great), pour the 1 cup cold heavy whipping cream. Using an electric mixer, whip the cream until it forms stiff peaks (meaning it holds its shape when the beater is lifted). Gently fold the whipped heavy cream into the cream cheese mixture until it's light, fluffy, and evenly combined. Be careful not to overmix, which can deflate the whipped cream. Chill this cheesecake mixture in the refrigerator while you prepare the other layers.
2. Prepare Graham Layer: In a medium bowl, combine the 2 cups graham cracker crumbs with the ¾ cup melted unsalted butter and 2 tablespoons brown sugar. Stir until the crumbs are evenly moistened. Press about one-third of this graham cracker mixture firmly into the bottom of your large trifle dish. Save the remaining graham mixture for layering later.
3. Assemble the Trifle: Now for the fun part - layering! In your large trifle bowl, create the following delightful layers, starting from the bottom:
4. Base : Layer: The pressed graham cracker mixture.
5. Second : Layer: Carefully spoon about one-third of the chilled cheesecake filling over the graham base, gently spreading it evenly.
6. Third : Layer: Arrange about one-third of the pineapple chunks over the cheesecake layer.

7. Fourth : Layer: Place about one-third of the mango slices or cubes over the pineapple. (Optional: Drizzle with a little mango puree here if using).
8. Fifth : Layer: Sprinkle another layer of the saved graham cracker mixture.
9. Sixth : Layer: Add another one-third of the cheesecake layer.
10. Seventh : Layer: Arrange another one-third of the pineapple chunks and mango slices/cubes.
11. Eighth : Layer: Sprinkle the last of the graham cracker mixture.
12. Ninth : Layer: Finish with the remaining cheesecake layer.
13. Top : Layer: Generously top the trifle with swirls of sweetened whipped cream or Cool Whip. Artfully arrange the fresh strawberries, remaining mango chunks, and any other extra fruit for garnish. For an elegant touch, add edible flowers if desired.
14. 4. Chill & Serve: Refrigerate your assembled trifle for at least 2-3 hours before serving. This crucial chilling time allows the flavors to meld beautifully and the cheesecake layers to set firmly, making for clean scoops. Once chilled, dive in and enjoy!

## SWAPS & NOTES

**Cream Cheese:** Ensure your cream cheese is fully softened to avoid any lumps in your cheesecake filling.

**Heavy Whipping Cream:** Make sure your heavy whipping cream is very cold before whipping; this helps it achieve stiff peaks.

For an even easier cheesecake layer, you can use a tub of Cool Whip folded into the cream cheese mixture, though the texture will be slightly different.

**Fruit Choices:** Feel free to customize the fruit layers based on what's in season or your preference.

## TIPS FOR SUCCESS

**Soften Cream Cheese:** Ensure your cream cheese is at room temperature for a smooth, lump-free cheesecake layer.

**Cold Whipping Cream:** Start with very cold heavy cream and a cold bowl/beaters for the best whipped cream results.

**Gentle Folding:** When combining whipped cream with cream cheese, fold gently to maintain the airy texture.

**Drain Fruit:** If using canned or very juicy fresh fruit, ensure it's well-drained to prevent the trifle from becoming watery.

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

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