

Cherry Chocolate Trifle: The Easiest Layered Dessert for Any Occasion

There are some desserts that just feel



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30 min

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INGREDIENTS

Swaps and Notes:

pudding Flavor: While chocolate is divine, you can swap it for vanilla, cheesecake, or even white chocolate instant pudding mix.

Fruit Filling: Not a fan of cherries? This recipe works beautifully with strawberry, blueberry, or even apple pie filling.

Homemade Brownies: If you have a favorite from-scratch brownie recipe, absolutely use it! Just ensure you have enough volume to create two thick layers in your trifle dish.

Stabilized Whipped Cream: If you need the trifle to hold up for a very long time (more than 24 hours), consider adding 1 teaspoon of cornstarch to the heavy cream before whipping to create a more stable cream.

Directions: Cherry Chocolate Trifle:

Step 1: Prep the Chocolate Base:

Bake the Brownies: Prepare and bake the brownie mix according to the package instructions in a 9x13 inch pan.

Cool and Cube: Allow the brownies to cool completely. This is critical-warm brownies will melt the pudding and cream! Once cool, cut them into small, bite-sized cubes (about 1-inch pieces).

Step 2: Make the Pudding:

Whisk: In a medium bowl, whisk together the instant chocolate pudding mix and 2 cups of cold milk for

about 2 minutes until the mixture begins to thicken.

Set: Refrigerate the pudding for about 5-10 minutes to allow it to fully set up while you make the whipped cream.

Step 3: Whip the Cream:

Combine: In a separate large bowl, combine the very cold heavy cream, powdered sugar, and vanilla extract.

Whip: Using a hand mixer or stand mixer, beat the ingredients on medium-high speed until soft peaks form. The cream should hold its shape, but the tips should gently flop over. Do not over-beat into butter!

Step 4: Assembly (The Fun Part!):

Layer 1 (Brownie): Place half of the brownie cubes into the bottom of your clear trifle dish or individual dessert cups, forming an even layer.

Layer 2 (Cherry): Carefully spoon half of the cherry pie filling over the brownies, spreading it gently to coat.

Layer 3 (Pudding): Spoon half of the set chocolate pudding over the cherry layer.

Layer 4 (Whipped Cream): Gently spoon half of the whipped cream over the pudding, spreading it all the way to the edges to create a clean, visible layer.

Repeat: Repeat the entire layering process with the remaining brownie cubes, cherry filling, chocolate pudding, and finish with the last of the whipped cream.

Step 5: Chill and Serve:

Garnish: Top the final layer of whipped cream with mini chocolate chips, chocolate shavings, or fresh cherries for a pop of color.

Chill: Cover the trifle lightly and refrigerate for at least 1 hour before serving. This chilling time is essential for the flavors to meld and for the structure to solidify.

Tips for Success:

The Cooling Rule: I can't stress this enough: The brownies must be completely cool. If they are even slightly warm, they will melt the pudding and cream layers, turning your beautiful trifle into a muddy mess.

Cold Cream is Key: Make sure your heavy cream, bowl, and even the whisk attachment are cold before whipping. Cold cream whips faster and holds its peaks better.

Clean Layers: For the neatest, most defined layers, use a gentle hand when spreading the cream and pudding. Use the back of a spoon and take your time, letting the contents fill in the gaps naturally.

Presentation Power: Use a clear glass bowl or trifle dish! The whole point of a trifle is to show off those gorgeous layers.

Serving Suggestions and Pairings:

Beverage Pairings: A strong, freshly brewed espresso or dark roast coffee is a perfect contrast.

For a refreshing non-alcoholic choice, try an ice-cold glass of Blueberry Lemonade. The tartness of the lemon is a great foil for the chocolate and cherry.

A glass of chilled Port wine or a fruity Zinfandel complements the cherry notes beautifully.

Appetizer Pairing: If you're building a party menu around this dessert, balance the sweetness with a savory, cheesy start. A warm dip like Crockpot Nacho Dip works wonders as a lead-in to this grand finale.

Nutritional Information (Per Serving):

DIRECTIONS

- 1. Step 1: Prep the Chocolate Base: Bake the Brownies:** Prepare and bake the brownie mix according to the package instructions in a 9x13 inch pan.
- 2. Cool and : Cube:** Allow the brownies to cool completely. This is critical-warm brownies will melt the pudding and cream! Once cool, cut them into small, bite-sized cubes (about 1-inch pieces).
- 3. Step 2: Make the Pudding: Whisk:** In a medium bowl, whisk together the instant chocolate pudding mix and 2 cups of cold milk for about 2 minutes until the mixture begins to thicken.
- 4. Set:** Refrigerate the pudding for about 5-10 minutes to allow it to fully set up while you make the whipped cream.
- 5. Step 3: Whip the Cream: Combine:** In a separate large bowl, combine the very cold heavy cream, powdered sugar, and vanilla extract.
- 6. Whip:** Using a hand mixer or stand mixer, beat the ingredients on medium-high speed until soft peaks form. The cream should hold its shape, but the tips should gently flop over. Do not over-beat into butter!
- 7. Step 4: Assembly (The Fun Part!): Layer 1 (Brownie):** Place half of the brownie cubes into the bottom of your clear trifle dish or individual dessert cups, forming an even layer.
- 8. Layer 2 (Cherry):** Carefully spoon half of the cherry pie filling over the brownies, spreading it gently to coat.
- 9. Layer 3 (Pudding):** Spoon half of the set chocolate pudding over the cherry layer.

10. Layer 4 (Whipped Cream): Gently spoon half of the whipped cream over the pudding, spreading it all the way to the edges to create a clean, visible layer.
11. Repeat: Repeat the entire layering process with the remaining brownie cubes, cherry filling, chocolate pudding, and finish with the last of the whipped cream.
12. Step 5: Chill and Serve: Garnish: Top the final layer of whipped cream with mini chocolate chips, chocolate shavings, or fresh cherries for a pop of color.
13. Chill: Cover the trifle lightly and refrigerate for at least 1 hour before serving. This chilling time is essential for the flavors to meld and for the structure to solidify.
14. Export to : Sheets
15. Tips for Success: The Cooling Rule: I can't stress this enough: The brownies must be completely cool. If they are even slightly warm, they will melt the pudding and cream layers, turning your beautiful trifle into a muddy mess.
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17. Clean : Layers: For the neatest, most defined layers, use a gentle hand when spreading the cream and pudding. Use the back of a spoon and take your time, letting the contents fill in the gaps naturally.
18. Presentation : Power: Use a clear glass bowl or trifle dish! The whole point of a trifle is to show off those gorgeous layers.
19. Serving Suggestions and Pairings: This rich dessert deserves a pairing that cuts through the sweetness and complements the fruit.
20. Beverage : Pairings: A strong, freshly brewed espresso or dark roast coffee is a perfect contrast.
21. For a refreshing non-alcoholic choice, try an ice-cold glass of Blueberry Lemonade. The tartness of the lemon is a great foil for the chocolate and cherry.
22. A glass of chilled : Port wine or a fruity Zinfandel complements the cherry notes beautifully.
23. Appetizer : Pairing: If you're building a party menu around this dessert, balance the sweetness with a savory, cheesy start. A warm dip like Crockpot Nacho Dip works wonders as a lead-in to this grand finale.
24. Nutritional Information (Per Serving): Export to Sheets
25. Note: Nutritional values are estimates based on standard ingredients and are intended for informational purposes only.

SWAPS & NOTES

Brownie Base Box Brownie Mix 1 box Plus ingredients listed on the box (oil, eggs, water) Fruit Layer Cherry Pie Filling 2 cups Use a good quality brand for the best flavor.

Pudding Layer Instant Chocolate Pudding Mix 1 box (3.9 oz) Instant mix is key for speed and setting.

Cold Milk 2 cups Whole milk creates the creamiest pudding.

Whipped Cream Heavy Cream 1 1/2 cups Must be very cold for optimal whipping.

TIPS FOR SUCCESS

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