

Auntie Joys GF Strawberry, Raspberry & Marshmallow Fluffy Cheese Cake Trifle (no bake)



**BALMORAL
SHOW 2025**
14th - 17th MAY



Ulster Bank

Ingredients

- 2 8oz packs of soft cheese
- 1 1/2 cups of icing sugar
- 1 packet of Birds Dream Topping
- 150 ml cold milk
- 250g strawberries
- 200g raspberries
- 12 ready made gf small meringue nests
- 140g mini marshmallows
- 8 tbsps. runny honey
- 1 cap full of vanilla essence
- 4 After Eight chocolates

Method

1. Place soft cheese and icing sugar into a bowl and whisk together well.
2. In another bowl pour Dream Topping mixture and cold milk whisk together until thick.
3. Pour the Dream Topping creamy mixture into the bowl with soft cheese and icing sugar mix. Fold together until nicely mixed. Set to one side.
4. Take the tops off the strawberries and slice, 4 slices from each strawberry.
5. Place them around the bottom of the trifle bowl.
6. Crunch 6 small meringue nests in the centre of the bowl.
7. Next pour 1/3 of the creamy mixture over the top, covering the strawberries.
8. Sprinkle 1/2 of the mini marshmallows over the creamy mixture.
9. In a bowl place the raspberries, using a fork crush the raspberries until they are a runny thick consistency. Spoon 1/2 of the raspberries on top of the cream.
10. Drizzle 3 tbsps. of runny honey over the raspberries.
11. Repeat the next layer with the sliced strawberries, 6 crushed meringue's and crushed raspberries and sprinkle the remaining mini marshmallows on top.
12. Spoon the remaining creamy mixture on top of the marshmallows
13. Slice strawberries and create a design on top
14. Slice each After Eight into 4 triangles and place them point down into the creamy mixture between each slice of strawberry.
15. Place a strawberry fan on the top of the trifle. Using the rest of the runny honey drizzle over the strawberries and chocolate to create a glossy finish. Cover with cling wrap.
16. Place the cheese cake trifle into the fridge and allow to chill for approx. 1 hour before serving.



Recipe Created by JOY M ROLLSTON.
'Made With Love'

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