

The Pampered Chef®
Black Forest Trifle
Recipe

60 ml sunflower oil, plus extra for greasing
2 packets (415 g each) chocolate fudge brownie mix
150 ml cold water
2 eggs, beaten
75 g plain chocolate, broken in chunks
3 cans (410 g each) red or black cherry pie filling, divided
100 ml cranberry juice drink
1/4 teaspoon almond extract
600 ml whipping cream
1/2 teaspoon vanilla extract
75 g icing sugar, sifted
Milk chocolate curls, to decorate

1. Preheat oven to 180°C/fan 160°C/Gas 4. Lightly grease **Medium Sheet Pan** with sunflower oil and line base with non-stick baking paper; set aside. Place brownie mixes, cold water, 60 ml sunflower oil and the eggs in **Stainless 6-Litre Mixing Bowl**; mix thoroughly. Pour mixture into prepared pan; level surface. Bake 25–30 minutes or until tip of a sharp knife inserted into centre comes out clean. Remove pan to **Stackable Cooling Rack**; cool brownie in pan 10 minutes. Invert brownie onto cooling rack and remove pan; cool completely. Remove lining paper.
2. Transfer brownie to **Large Grooved Cutting Board**; cut into 2.5-cm cubes using **Pizza Cutter**. Finely chop plain chocolate using **Food Chopper**; set aside.
3. Measure 200 g of the pie filling into **(250-ml) Prep Bowl**; set aside for decoration. Combine remaining pie filling, the cranberry drink and almond extract in **Classic Batter Bowl**; mix well. Whip cream and vanilla extract together in **Stainless 4-Litre Mixing Bowl** to form fairly firm peaks; gently fold in icing sugar.
4. To assemble trifle, place half of the brownie squares into **Trifle Bowl**. Spoon half of the pie filling mixture evenly over brownies; sprinkle over half of the chopped chocolate. Spread half of the whipped cream over the top. Repeat layers one more time. Spoon reserved pie filling onto centre of top of trifle; decorate with chocolate curls. Serve immediately or refrigerate for several hours before serving (this trifle is best eaten on the day it is made).

Yield: 16 servings

NB – for even faster use pre-made brownies and for a more luxurious finish then make your own brownies from scratch

Per serving: Energy 1875kJ/447kcal; Protein 4.4g; Carbohydrate 61g; Sugars 39.5g; Fat 22.2g; Saturated Fat 10.9g; Fibre 0.3g; Salt 0.7g

Cook's Tip: To save time on preparation, the brownie can be made the day before, cooled and

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stored in an airtight container, until you are ready to assemble the trifle.

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