Red Velvet Manuka Cheesecake Trifle

INTERMEDIATE • 1 HOUR 20 MINS

Layers of soft red velvet cake are sandwiched between a creamy cheesecake filling and topped with nourishing Manuka honey, toasted almonds and crispy almond pastry in this truly festive dessert.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	30 mins	90 mins	12

Ingredients

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Red Velvet Cake

- 225g unsalted butter, softened
- 1 ¼ cups caster sugar
- 60ml Red food colouring
- 1 tsp vanilla essence
- 3 large eggs
- 2 cups (300g) plain flour, sifted
- 2 tsp baking powder
- ⅓ cup (40g) cocoa powder, sifted
- 200ml milk

Honey Cheesecake Filling

- 375g cream cheese, softened
- 120g unsalted butter, softened
- ¼ cup Capilano Active Manuka Honey
- 3 cups (525g) icing sugar
- 500ml thickened cream

Almond Pastry Crumble

- 500g Kataifi pastry (found in supermarket chilled section)
- 200g butter, melted
- 6 tbsp Capilano Active Manuka Honey
- 120g almonds, toasted and roughly chopped

Used in this recipe



Active Manuka Honey

Nature's Sweet Superfood

Made by some of the world's healthiest bees* this special blend of Australian Manuka and floral honey is independently tested and certified to contain a minimum of 30mg of Methylglyoxal (MGO), the key compound that makes Manuka so special. The higher the MGO, the more potent the honey's activity.

Delicious Taste

Australia produces some of the most potent, best tasting Manuka honey in the world due to our warm climate and diverse number of

Method

1. To make the red velvet cake, preheat oven to 160°C. Grease and line a 20cm round springform pan with baking paper.

2. In a mixer, cream butter, sugar, red food colouring and vanilla extract for 8 minutes until smooth and creamy. Add the eggs one at a time beating between each addition. Sift in flour, baking powder and cocoa over mixture then add the milk. Mix on low speed until just combined.

3. Pour into prepared pan and bake for 90 minutes or until an inserted skewer comes out clean.

4. Allow to cool in tin for 15 mins, then transfer to a cooling rack to cool completely. Once cool, cut cake in half lengthways.

5. To make the honey cheesecake filling, chop softened butter and cream cheese and place in the bowl of a mixer. Mix on medium speed until combined, then add Capilano Active Manuka Honey and increase speed and beat for 2-3 minutes until smooth, creamy and pale. Add sifted icing sugar mixing until combined. Set aside.

6. Place cream in a clean mixing bowl and beat until just thickened, being careful not to overbeat.

7. Fold cream through cheesecake mixture. Refrigerate until ready to assemble.

8. To prepare the crumble, heat a fry pan over medium high heat, add the Kataifi pastry and butter and fry until golden. Leave to cool.

9. To assemble place one layer of the red velvet cake in the bottom of a large 20cm glass serving bowl. Top with half of the honey cream cheese filling and top that with half of the pastry. Sprinkle half of the almonds over and drizzle with 3 tablespoons Capilano Active Manuka Honey. Repeat with the red velvet cake, remaining honey cheesecake filling, pastry and almonds, then drizzle the final 3 tablespoons of honey on top. Serve.

10. Storage Tip: Cover with cling wrap and keep chilled for up to 3 days. Cake can be prepared up to 24 hours ahead.

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Leptospermum (Manuka) varieties. Capilano's premium, bioactive Manuka honey has a rich, smooth, caramel taste.

Boost your Daily Health Routine
Squeeze the bioactive goodness of Capilano Active Manuka honey into your daily cup of tea, coffee, smoothies, yoghurt or cereal, or simply enjoy by the spoonful.

*Vella, G. 2016. Issue 215. CSIRO.

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