## **Fruity Cheesecake Trifle**



**Original Fruity Cheesecake Trifle** 

## Ingredients:

- · 21/2 cups whole milk ricotta cheese
- 2½ cups cream cheese
- · 2 cups of sugar
- · 4 cups fresh or frozen strawberries, thawed
- 3 cups fresh or frozen red raspberries, thawed
- · 3 cups fresh or frozen blueberries, thawed
- 10 ounces strawberry jelly
- · 21/2 cups graham cracker crumbs
- · Whipped topping to garnish

In a small bowl combine ricotta cheese, cream cheese, and sugar and blend until smooth. Set aside. Combine strawberries, raspberries, blueberries and strawberry jelly; stir gently. To assemble, first layer 3½ cups of fruit mixture into trifle dish. Next layer 2 cups ricotta mixture. Sprinkle ½ cups graham cracker crumbs over ricotta mixture. Repeat sequence. Top with remaining fruit mixture and chill at least two hours before serving. Garnish with whipped topping just before serving.

Yields: 20 servings Amount per serving:

- Calories 354
- Total fat 10g
- Total carbohydrates 50g
- Protein 6g



## **Lite Fruity Cheesecake Trifle**

## Ingredients:

- · 2½ cups part skim ricotta cheese
- 2½ cups light cream cheese
- ½ cup of sugar
- ½ cup Splenda
- · 4 cups fresh or frozen strawberries, thawed
- · 3 cups fresh or frozen red raspberries, thawed
- 3 cups fresh or frozen blueberries, thawed
- 10 ounces Simply Fruit strawberry spread (or blackberry or blueberry)
- 2½ cups graham cracker crumbs
- Light whipped topping to garnish

In a small bowl combine ricotta cheese, light cream cheese, and sugar and blend until smooth. Set aside. Combine strawberries, raspberries, blueberries and strawberry spread; stir gently. To assemble, first layer 3½ cups of fruit mixture into trifle dish. Next layer 2 cups ricotta mixture. Sprinkle 1¼ cups graham cracker crumbs over ricotta mixture. Repeat sequence. Top with remaining fruit mixture and chill at least two hours before serving. Garnish with whipped topping just before serving.

**Yields:** 20 servings **Amount per serving:** 

- Calories 245
- Total fat 6g
- Total carbohydrates 31g
- Protein 6g

