

Foodnity Recipes

Black Forest Trifle - Easy Layered Dessert

20 min Prep time	**15 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**German** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups chocolate cake crumbs
- [ ] 1 ½ cups cherry compote (fresh or frozen cherries simmered with sugar)
- [ ] 2 cups heavy whipping cream
- [ ] ¼ cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] ¼ cup dark chocolate, shaved

Optional Add-Ons

- [ ] 2 tbsp kirsch or cherry juice
- [ ] Fresh cherries for garnish
- [ ] Orange zest, a pinch

Instructions

1. Gather all ingredients. If using a whole chocolate cake, crumble it into fine pieces; set aside.
2. In a shallow bowl, combine cherry compote with kirsch (or juice). Let it sit while you whip the cream.
3. Whip the heavy cream with powdered sugar and vanilla until soft peaks form. Keep chilled.
4. Begin layering in a trifle bowl: start with a layer of chocolate crumbs, then drizzle with cherry syrup, add a dollop of whipped cream, and repeat until the bowl is full.
5. Finish with a generous swirl of whipped cream, sprinkle chocolate shavings, garnish with fresh cherries and a touch of orange zest if desired.
6. Refrigerate for at least 30 minutes before serving to allow flavors to meld.

Nutrition per serving

420 kcal	6 g	46 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumbs seem dry, add a little extra cherry syrup; they should be moist but not soggy.
- For extra shine, brush the top layer of whipped cream with a thin glaze of melted chocolate.
- Feel free to layer in individual glasses for a personal presentation.