

Foodnity Recipes

Peach Vanilla Cheesecake Trifle Recipe

20 min	20 min	6
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Main Ingredients

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon juice
- [ ] 1 cup heavy whipping cream
- [ ] 2 fresh peaches, sliced
- [ ] 1/2 cup graham cracker crumbs
- [ ] 2 tbsp melted butter

For the Topping

- [ ] Extra peach slices for garnish
- [ ] Drizzle of honey
- [ ] Fresh mint leaf (optional)

Instructions

1. In a bowl, beat the softened cream cheese until smooth, then add powdered sugar, vanilla, and lemon juice; mix until creamy.
2. In a separate bowl, whip the heavy cream until soft peaks form; gently fold it into the cream cheese mixture to keep it light.
3. Combine graham cracker crumbs with melted butter; press a thin layer into the bottom of each serving glass.
4. Spoon a layer of the cheesecake mixture over the crumb, then arrange peach slices on top.
5. Repeat layers—crumb, cheesecake, peaches—until glasses are filled, finishing with a peach slice and a drizzle of honey.
6. Refrigerate for at least 30 minutes; serve chilled, optionally garnish with a mint leaf.

Nutrition per serving

320 kcal	6 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumb gets soggy, add it just before serving for maximum crunch.
- Taste the cheesecake filling before layering; adjust sweetness or lemon to your preference.
- For a dairy-free version, substitute cream cheese with coconut-based cream cheese and use coconut cream.