



## Chocolate Cheesecake Mixed Berries Trifle

2 Packages      American Quality Foods Chocolate Crème Cake Mix  
1 Package      American Quality Foods Chocolate Pudding Mix  
1 Package      American Quality Foods Cheesecake Mix  
Fresh Flat of Mixed Berries

- Mix cake according to package directions.
- Bake at 350° F (conventional oven) until done, 25 – 30 minutes.
- Cool completely.
- Cut cake into 2" x 2" cubes. Set aside.
- Combine Skim milk and pudding mix in a large bowl. Beat with a wire whip for 4 minutes or until smooth.
- Combine Cheesecake according to package directions. Mix well. Refrigerate mixture at 40°F or below - until slightly thickened. (15-25 minutes.)
- Reserving ¼ of the cake cubes, place the remaining cake cubes in the bottom of the appropriate size steam table pan.
- Pour pudding mixture over cake cubes.
- Put Cheesecake mixture over pudding mixture.
- Place fresh berries on top of cake and Cheesecake mixture.
- Crumble reserved cake cubes.
- Cover the top of the dessert with cake crumbs.
- Lightly cover and refrigerate at 40°F or below until set and ready to be served.
- Serves 24. Can be served in a 10-½ oz. Goblet.

This recipe was created by  
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