

White Chocolate Amaretto Cherry Trifle

INGREDIENTS:

- White Cake Mix
- 1 Tbsp Graham Cracker Flavoring
- Wind & Willow White Chocolate Amaretto Mix
- Wilton Whipped Icing, prepared
- 8oz Cream Cheese Pastry Filling
- Whole Cherry Pastry Filling
- Graham Cracker Crumbs

TOOLS FROM CKSA:

- 12" Square Pan
- Measuring Spoons
- Pan Grease
- Pastry Brush
- Parchment Paper
- Spatula
- Piping Bag
- Wilton Tip #2D
- Angled Spatula



DIRECTIONS: continued on next page

1. Prepare your favorite white cake mix according to the directions & add 1 tablespoon graham cracker flavoring.
2. Pour the cake batter into a greased 12" square cake pan & bake until done.
3. Once baked and cooled slightly, remove the cake from the pan & wrap in plastic wrap.
4. Freeze the cake for at least an hour to firm up.
5. Once frozen, unwrap the cake and place it onto a piece of parchment paper for easy clean-up.
6. Cut the cake into small cubes using a paring knife. Transfer these cubes to a bowl & set aside.
7. To make the cream filling, empty the Wind & Willow mix into a large bowl.
8. Prepare the Wilton Whipped Icing according to the package directions & add 8 ounces to the bowl with the Wind & Willow mix.
9. The remaining icing can be placed in a piping bag fitted with Wilton tip #2D.

10. To finish the cream filling, add 8 ounces of the cream cheese pastry filling. Stir until everything is evenly combined.
11. Transfer this mixture to a piping bag-- no tip is needed.
12. You are now all ready to assemble the individual trifles!
13. Start by adding a layer of whole cherry pastry filling-- use an angled spatula to spread this filling to the edge of your glass.
14. Top this off with your previously cut cake cubes.
15. Next, pipe on an even layer of the cream filling.
16. Sprinkle with graham cracker crumbs.
17. Add another layer of whole cherry pastry filling & then cake cubes.
18. To finish the trifle, pipe a dollop of whipped icing using the Wilton #2D tip & top with more graham cracker crumbs.
19. For another variation, use the slivered almonds provided in the Wind & Willow Mix in place of the graham cracker crumbs used.