

Delicious Peach Vanilla Cheesecake Trifle Recipe

Quick and easy snacks and desserts are best, aren't they? This Peach Vanilla Cheesecake Trifle is simple to whip up and will be sure to impress all your family and friends!

Growing up, I absolutely loved dirt cup for summer kids desserts. Heck, I still love me some dirt cup. You know, that classic mix of Jell-O pudding, Cool Whip, and crushed up chocolate sandwich cookies. Ahhh, glorious, glorious dirt cup.

Prep Time: 20 mins

Total Time: 20 mins

Yield: 8

INGREDIENTS

for the cheesecake layer

8 ounces cream cheese, softened

8 ounces mascarpone cheese, softened

1 teaspoon vanilla extract

1/2 cup sugar

1/2 (8 ounce) container Cool Whip, thawed

for the vanilla pudding layer

2 small boxes Jell-O instant vanilla pudding mix

3 1/2 cups milk

1/2 (8 ounce) container Cool Whip, thawed

for the peach layer

6 peaches, peeled and sliced

1/3 cup sugar

1 lemon, juiced

for the cookie layer

1 (11 ounce) container vanilla wafer-style cookies, crushed

Nilla wafers, crushed

INSTRUCTIONS

for the cheesecake layer

In the bowl of your stand mixer or in a medium mixing bowl fitted with an electric hand mixer, whip together the cream cheese, mascarpone, vanilla extract, and sugar until light and fluffy. Gently fold in Cool Whip by hand.

for the vanilla pudding layer

Combine pudding mix and milk in a medium mixing bowl, stirring constantly for 2 minutes (as per package directions). Let stand at least 5 minutes, then gently fold in Cool Whip.

for the peach layer

Combine sliced peaches, sugar, and lemon juice in a medium

mixing bowl. Let sit for about 10 minutes to allow flavors to meld.

In a serving bowl, layer crushed vanilla wafer cookies, vanilla pudding, peaches, and cheesecake. Chill in refrigerator until ready to serve. Devour with intensity.