

# Cherry, Tim Tam & Kahlúa trifles

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Preparation 25 mins | Cooking 5 mins | Serves 6

If preferred, layer the ingredients in a 6-cup serving dish.

600g cherries  
100ml strong black espresso coffee  
3½ tbs caster sugar  
¼ cup Kahlúa or other coffee liqueur  
250g tub reduced fat cream cheese  
1 tsp vanilla extract  
170g tub thick Greek natural yoghurt  
6 Arnott's dark chocolate Tim Tam biscuits

**STEP 1** Reserve 6 cherries. Remove stems and pit\* remaining cherries. Combine coffee, 2 tbs caster sugar and Kahlúa in a medium saucepan over low heat. Bring to the boil. Cover and simmer for 1 minute. Add cherries and cook, gently stirring occasionally, for 2 minutes. Remove from heat. Transfer to a bowl and set aside to cool to room temperature and for flavours to develop.

**STEP 2** Using electric hand beaters, beat cream cheese, remaining 1½ tbs caster sugar and vanilla in a bowl until creamy. Beat in yoghurt until smooth. Chill until ready to serve. Place biscuits into a small plastic bag and roughly crush using a rolling pin.

**STEP 3** To serve, spoon cream cheese mixture, crushed biscuits and cooled cherries into 6 serving glasses. Sprinkle each with grated chocolate and top with a cherry.

*\*Use a cherry pitter from kitchenware shops or simply cut a small slit in one side of the cherry and pick out the seed.*

