

Blueberry Coconut Cheesecake White Chocolate Chip Brownie Trifle

Brownies

½ cup unsalted butter
8 oz white chocolate chips (set 2 oz aside)
1 cup granulated sugar
2 eggs (room temperature)
½ tsp salt
1 tsp vanilla extract
1 ¼ cup all purpose flour, sifted

1. Preheat oven to 350 degrees
2. In a glass bowl, melt the butter and 6 oz of white chocolate chips, stir with a wooden spoon until smooth.
3. Add sugar and mix well
4. Mix in salt, vanilla, and eggs until incorporated
5. Stir in flour, until well combined.
6. Stir in the remaining 2 oz of white chocolate chips
7. Spread batter into a greased 8" baking pan. Bake for 25-28 minutes.
8. Let cool completely before cutting into 1 inch cubes.

Cheesecake Filling

1 ½ cups heavy whipping cream
8 oz cream cheese, softened
¼ cup and 1 tablespoon granulated sugar
½ teaspoon coconut extract (or to taste)

1. Beat cream cheese and sugar together using a electric mixer until combined
2. Slowly pour in whipping cream while mixing.
3. Beat until stiff peaks form

Blueberries

3 - 6 oz containers
Wash and dry

Assembly

Layer brownie cubes in bottom of trifle dishes or one trifle bowl
Spoon or pipe a layer of cream cheese mixture
Layer fresh blueberries
Repeat