Cherriy Cheesecake Trifles

Adapted from Taste of Home



CHERRIES:
1 pound cherries, fresh, stemmed, pitted, halved *
1/4 cup sugar
1 whole clove
1 whole allspice berry
1 stick cinnamon
1/2 cup red wine
1 1/2 teaspoons balsamic vinegar
AMARETTO CREAM CHEESE FILLING:
8 ounces cream cheese, softened
1/2 cup powdered sugar
2 tablespoons Amaretto
8 fluid ounces Cool Whip®, Extra Creamy type, thawed
TRIFLE:
1 cup heavy cream
1 tablespoon powdered sugar
GARNISH:
6 cherries, from the cooked batch above
shaved chocolate

Per Serving (excluding unknown items): 521 Calories; 31g Fat (54.0% calories from fat); 6g Protein; 54g Carbohydrate; 5g Dietary Fiber; 96mg Cholesterol; 148mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fruit; 0 Non-Fat Milk; 6 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 6

* Or use same quantity of frozen and thawed unsweetened cherries. Recipe indicates using frozen (hence cold) may affect cooking time.

1. CHERRIES: In a medium saucepan heat cherries, sugar, clove, allspice berry, cinnamon and red wine over medium-high heat. Cook, stirring frequently, until mixture thickens slightly. Remove from heat and let cool completely. Add the balsamic vinegar and stir in. If possible, make this a day ahead and chill, allowing the flavors to meld.
2. FILLING: In a medium bowl, beat softened cream cheese and sugar with a mixer at med-high speed until smooth and creamy. Add Amaretto, beating to combine. Add whipped topping and beat until smooth. Do not make this ahead.
3. TRIFLE: Whip the heavy cream with sugar until stiff peaks form. Layer Amaretto cream cheese on bottom of short parfait glasses or cups, a layer of cherries with some of the juice, then add the whipped cream. With a spoon, swirl the whipped cream up to a slight peak if possible and that's where you'll place the single cherry.
4. GARNISH: Garnish with additional cherries if available, drizzle with a bit more of the cherry juices and shave chocolate over the top.