

No Bake Cheesecake

RECIPE





NO BAKE CHEESECAKE

MAKES 2

INGREDIENTS

Organic Classic Shortbread Mix 2 milk chocolate Fillable Easter Egg Halves 125g cream cheese, softened zest of ½ lemon 2 tbsp lemon juice 1 tsp vanilla essence 200g sweetened condensed milk 50g white chocolate buttons 2 tsp pink pitaya

TO DECORATE

2 white chocolate raspberry jellies

- 6 jubes
- 4 milk chocolate Speckled Mini Good Egg Halves
- 4 vegan strawberries and crea
- 1 solid white chocolate Mini Good Eggs, cut into halves
- 3 tbsp white chocolate milk buttons

METHOD

Follow instructions for shortbread mix, bake and cool.

Crumble two shortbread biscuits into the bottom of each milk chocolate Fillable Easter Egg Half.

In a large bowl, or food processor, beat cream cheese until smooth and creamy.

Add lemon zest, juice and vanilla essence and beat to combine.

Gradually add the condensed milk and melted white chocolate to the mix and continue to beat until smooth.

Sift in the pink pitaya powder and mix until the colour is even throughout.

Gently pour half the mix into a Fillable Easter Egg Half, covering the shortbread base. Repeat with remaining mix into second Fillable Easter Egg Half.

Place in fridge and leave to set for 2 hours before decorating.

Use lollies to decorate the top of each Easter egg cheesecake, using melted white chocolate to 'glue' the lollies into place. Finish with a drizzle of white chocolate.

Chill for 10 minutes before serving

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