



12

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® MILK TART CHEESECAKES

INGREDIENTS:

Phyllo cases:

4 sheets phyllo pastry cut into thirty-six 12cm x 12cm squares
60ml - 80ml butter, melted

Filling:

2 x 230g **LANCEWOOD® Medium Fat Cream Cheese Plain**
100ml castor sugar
5ml vanilla essence
2 extra large eggs
30ml custard powder
5ml cinnamon

For serving:

60ml cinnamon sugar

METHOD:

Phyllo cases:

Use 3 phyllo squares at a time, brush each lightly with butter and place on top of each other, without overlapping corners. Gently push into cavities of lightly greased muffin pan.

Filling:

Preheat oven to 180°C. Beat cream cheese, castor sugar and vanilla essence until smooth. Add eggs one at a time, beating well after each addition. Sift in custard powder and cinnamon. Divide mixture between prepared phyllo cases in muffin pan. Bake for 15 - 20 minutes. Switch off oven and leave inside for another 10 minutes. Remove and leave to cool before removing from muffin pan.

For serving:

Sprinkle with cinnamon sugar.

Hints and tips:

Place clean, moist cloth over phyllo squares while preparing them to prevent them from drying out. You can prepare phyllo cases in advance – cover loosely with cling film and leave in fridge. The same can be done with the filling.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese

ENJOY!