



LANCEWOOD® NUTELLA CHEESECAKES

SERVES: 6

LANCEWOOD® PRODUCTS

- Full Fat Cream Cheese FSI
- Full Fat Plain Cream Cheese

INGREDIENTS

Base:

200g packet chocolate coconut biscuits, finely crushed
60ml – 75ml butter, melted

Filling:

2 x **250g LANCEWOOD® Full Fat Cream Cheese Plain**, room temperature
250ml chocolate spread
5ml vanilla essence

To finish:

White chocolate shavings or speckled eggs, smarties, chocolate covered nuts or fresh berries

METHOD

Base:

Spray sides of six 7cm x 6cm high stacking rings with non-stick spray, or use a 20cm springform pan. Place on baking sheet or tray. Mix crushed biscuits and melted butter. Press into prepared rings using back of spoon.

Filling:

Break cream cheese up with fork and place in mixing bowl. Add chocolate spread and vanilla essence. Beat until smooth. Spoon on top of prepared crusts and tap lightly to even out. Refrigerate for at least 2 hours. Remove from rings.

To finish:

Decorate with chocolate shavings.