



8

SERVES/MAKES



COOKING TIME:
Preparation Only



COOKING STYLE:
Fridge

LANCEWOOD® CARAMELIZED PLUM CHEESECAKE

INGREDIENTS:

Crust:

1 x 200 g packet tennis biscuits, finely crushed
125 g butter, melted

Filling:

15 ml gelatine
45 ml hot water (not boiling)
2 x 230g **LANCEWOOD® Medium Fat Plain Cream Cheese**, at room temperature
125 ml castor sugar
5 ml vanilla essence

Topping:

5 plums, halved and sliced
60 ml melted butter
60 ml soft brown sugar

METHOD:

Crust:

Mix together the crushed biscuits and the melted butter. Press into a spring form pan and place in the fridge to set.

Filling:

Sprinkle the gelatine over the water. Stir to dissolve. Cool slightly. Meanwhile, beat the cream cheese, castor sugar and vanilla essence together. Add in a thin stream to the cream cheese mixture while beating. Pour into the prepared pan and place back in the fridge until set.

Topping:

Heat the butter and sugar together in a pan. Add the plums and simmer over low heat until caramelized. Cool and spoon on top of cheesecake. *

***Use pineapple instead of plums.**

PRODUCTS USED:



Medium Fat Plain Cream
Cheese

ENJOY!