



## Ingredients

Ingredient	Quantity	Unit
Brakes Blackcurrant Pie Filling	250.00	g
Brakes Cheesecake Filling Mix	125.00	g
Brakes Fresh Semi Skimmed Milk	425.00	ml
Kerrymaid Premium Baking	85.00	g
Bakels Cheesecake Crumb	117.00	g

## Preparation Notes

Method:

1. Make the biscuit base with the melted margarine. (as packet instruction)
2. Spread into greased baking tins and press down firmly.
3. Chill for 10 minutes.
4. Add the cheesecake mix to the milk and whisk on a low speed for 30 seconds then a high speed until thick and fluffy.
6. Spread the cheesecake mixture over the crumb base.
7. Chill for one hour.
8. Decorate with the blackcurrant topping.

## Looks Like



## Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	MC
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	MC
MILK	Y
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	MC
OATS	N

**Y** : YES  
**N** : NO  
**MC** : MAY CONTAIN  
**0** : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)