

Blackcurrant Cheesecake

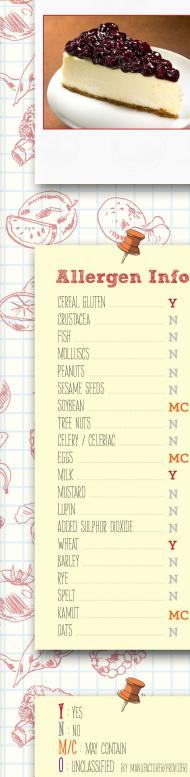


Ingredients

Ingredient	Quantity	Unit
Brakes B/Currant Pie Filling 1x2.5kg	250.00	g
Wholesome Farms RT SemiSkim Milk 1x2.27L	425.00	ml
Kerrymaid Premium Baking Packet 40x250g	85.00	g
Bakels Cheesecake Filling 2x2.04kg	125.00	g
Bakels Cheesecake Crumb 2x1.56kg	117.00	g

Preparation Notes

- 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.
- $\ensuremath{\mathsf{6}}.$ Spread the cheesecake mixture over the crumb base.
- 7. Chill for one hour.
- 8. Decorate with the blackcurrant topping.



Looks Like