



Blackcurrant Cheesecake

Looks Like



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

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.

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
M/C : MAY CONTAIN
U : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)