



Blackcurrant Cheesecake



Ingredients

Ingredient	Quantity	Unit
Brakes Cheesecake Filling Mix	125.00	g
Brakes Crumb Base Mix	117.00	g
Kerrymaid Premium Baking Packet 40x250g	85.00	g
Brakes Blackcurrant Pie Filling	250.00	g
Brake Semi Skimmed Milk 1x2L	425.00	ml

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	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	N
MILK	Y
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

Y : YES
N : NO
M/C : MAY CONTAIN
0 : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)