

MINI EASTER CHEESECAKES

These Mini Easter Cheesecakes are a fun, no-bake twist on a classic dessert, served inside chocolate eggs for the ultimate festive treat. They're as delicious as they are eye-catching.

EASY

20 MINUTES

2 HOURS (CHILLING TIME)

8 SERVES

Ingredients

- 8 Cadbury hollow eggs
- 6 Black & Gold Gingernut buscuits
- 25g unsalted butter
- 40g Black & Gold icing mixture
- 100g Thickened cream
- Canned caramel
- Toppings of choice

Instructions

1. Place Ginger biscuits in food processor or plastic bag and crush. Add melted butter and mix until combined.
2. In a mixing bowl combine cream cheese and icing sugar using a fork. Once thoroughly combined add cream and thoroughly mix until mixture is fully combined and creamy.
3. Using a knife, carefully score the seem of each hollow egg and slowly keep working the knife around the egg until it splits in half.
4. Evenly distribute biscuit mixture into halved eggs followed with a dollop of caramel then top each egg with cheesecake filling (be generous)
5. Decorate each egg with toppings of choice and place in fridge to set for at least 2 hours.