

MINI GINGERNUT CHERRY CHEESECAKE

A sweet little treat that's perfect for Christmas or parties

EASY	30	15	15

Ingredients

- 1 packet gingernut
- 1 tinned cherries, drain reserving the liquid
- 2 tbsp caster sugar
- 1 tbsp lemon juice
- 2 tsp gelatine
- 250g Black & Gold cream cheese, softened
- 200g Black & Gold double cream, whipped
- Icing sugar for dusting

Instructions

1. Preheat oven to 180°C.
2. Place biscuits in the cupcake tins. Bake for 5 minutes or until the biscuits soften. Remove from the oven and press the softened biscuit into the cupcake moulds to form a tart base. Set aside to cool.
3. In a small saucepan over medium heat, cook the cherry liquid with sugar and lemon juice until reduced by half. Simmer for 10 minutes or until the liquid is slightly reduced and becomes a syrupy consistency. Take it off the heat and return the cherries back into the syrup.
4. Bloom the gelatine with 2 tablespoons of water, mix to combine. Microwave for 10 seconds or until gelatine dissolves.
5. Whisk the cream cheese until smooth, continue whisking while adding the cream until soft and fluffy. Fold in the gelatine until well incorporated.
6. Spoon the cream cheese filling into the tart bases and refrigerate until set.
7. When ready to serve, top with the cooked cherries and dust with icing sugar.