Iced Vovo Cheesecake Sandwich



The iconic Australian favourite gets a twist. A decadent take on the classic no bake cheesecake will be well worth the effort, delighting young and old.

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Ingredients

2 packets Iced vovo biscuits (30 biscuits)

500g cream cheese, softened

½ cup caster sugar

1/4 cup coconut cream

150g frozen raspberries, thawed

12g gelatin, dissolved in ⅓ cup boiling water

1 cup cream, lightly whipped

Method:

1. Beat sugar and cream cheese till smooth. Add coconut cream and gelatin mixture and beat until combined. Fold through the whipped cream and raspberry puree.

- 2. Line a rectangular baking tin (18cm x 22cm) with greaseproof paper, and lay iced vovo biscuits on the base, icing- side down. Trim slightly if needed to fit in tin. Pour cheesecake mixture over the lined biscuit base, and place the remaining biscuits on top, biscuit side down.
- 3. Refrigerate for 3 hours or until cheesecake has set. Using biscuit as a guide cut the cheesecake with a hot knife.