## **Mini Frozen Cheesecakes**



Recipe supplied by Mondelez.

## Ingredients

- 2 x 128g pack OREO original cookies
- 2 tbsp melted butter
- 2 x 250g PHILADEPHIA Cream cheese
- 1 tsp vanilla extract
- 1  $\frac{1}{2}$  cups caster sugar
- 2 cups thickened cream, whipped
- 2 <sup>1</sup>/<sub>2</sub> tsp gelatine powder, dissolved in 2 tbsp water

200g CADBURY Baking Milk Chocolate Chips

To decorate

- 30g CADBURY FLAKE bar, roughly crumbled
- Whipped cream
- Fresh raspberries

## Method:

- 1. Line a 20 cm x 20cm slice tin with plastic wrap.
- Crush one pack of OREO cookie in a food processor to fine crumbs. Add butter until combined.
  Press into the lined base and chill.
- 3. Beat PHILADELPHIA cream cheese, vanilla and sugar until light and fluffy. Fold in whipped cream and gelatine.
- 4. Fold through choc chips, pour into prepared base and place in freezer for 2 hours or until set.
- 5. Use a 5cm round cutter to cut out mini cheesecakes. Place on a clean slice tin until ready to serve.
- 6. Decorate with whipped cream, extra OREO cookies, CADBURY FLAKE and fresh raspberries.