



# Easter Egg Cheesecakes

4 servings



Easy

up to 20 Min.



## Ingredients:

### For the Cheesecakes:

Easter Eggs  
80 g Digestive Biscuits  
40 g Unsalted butter  
100 g Dr. Oetker 35% Milk Chocolate  
250 g Cream Cheese  
100 ml Double Cream  
50 g Icing Sugar  
1 tsp Taylor & Colledge Vanilla Bean Extract

### To Decorate:

50 g Dr. Oetker 26% White Chocolate  
Dr. Oetker Chocolatey Caramel Crunch Sprinkles  
16 Chocolate Mini Eggs

- 1 Using a serrated knife, carefully cut your Easter eggs in half, along the seam. Place on plate.
- 2 Put the biscuits in a food processor and blitz until a sandy texture. Transfer to a bowl and stir in the melted butter.
- 3 Put the biscuits in a food processor and blitz until a sandy texture. Transfer to a bowl and stir in the melted butter.
- 4 Melt the Dr. Oetker milk chocolate according to package instructions. Allow to cool for 1-2 minutes.
- 5 In a large bowl, add the cream cheese, double cream, icing sugar and Taylor & Colledge vanilla. Whisk until smooth. Add the melted chocolate and whisk until thickened and smooth.
- 6 Divide the cheesecake mix between the egg halves.
- 7 Melt the Dr. Oetker white chocolate according to package instructions. Drizzle the cheesecake filling with the melted white chocolate. Decorate with Dr. Oetker Chocolatey Caramel Crunch and mini eggs.



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- 8 Allow to set for at least 1 hour before serving.



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