



Mini Vanilla Cheesecakes in a Jar

4 servings



Easy

up to 40 Min.



Ingredients:

For the Cheesecakes:

- 150 g Shortbread Biscuits (5 oz) finely crushed
- 50 g Unsalted butter (2 oz)
- 225 g Dr. Oetker 26% White Chocolate (8 oz)
- 200 g Full Fat Cream Cheese (8 oz) at room temperature
- 100 ml Double Cream (3 ½ fl.oz) at room temperature
- 10 g Dr. Oetker Madagascar Vanilla Paste (2 tsp)
- 20 g Strawberries to serve

1 Mini Vanilla Cheesecakes:

Put the crushed shortbread in a heatproof bowl. Melt the butter, pour over the shortbread and bind together. Press into the base of the jars using the back of a metal spoon. Chill until required.

- 2 Break the White Chocolate into pieces and put in a heatproof bowl. Sit the bowl over a saucepan of barely simmering water until melted. Remove from the water and leave to cool for 10 minutes.
- 3 In a large mixing bowl, beat together the cream cheese, double cream and Vanilla Extract until smooth and creamy.
- 4 Carefully mix the warm melted chocolate into the cheesecake mixture and spoon onto the biscuit bases. Smooth the tops and chill for at least 2 hours until set.
- 5 Serve with strawberries.



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