

Easter Egg Cheesecakes!



Ingredients:

Base:

1 easter egg halved

15g butter

85g digestive biscuits

Filling:

200g cream cheese

35g caster sugar

100ml double cream

Method:

1. Crush the biscuits into little crumbs.
2. Melt the butter and add it to the biscuits. Mix until all the butter is absorbed.
3. Spoon and press the biscuit mix into the bottom of one half of the egg.
4. Place it in the fridge to chill while you make the filling.
5. Whisk the cream cheese, sugar, and cream in a bowl until very thick and stiff.
6. Melt the other half of the chocolate egg in half then fold into the cream cheese.
7. Spoon the filling carefully into the egg and put in the fridge to set.
8. Melt the milk and white chocolate in the microwave and drizzle on top of the cheesecake. Decorate with mini eggs and enjoy!

