

Simply Heaven



Angel Cheesecake

The perfect marriage of tangy lime and sweet passionfruit creates a heavenly, tropical dessert.

PREPARATION: 20mins COOKING: 0mins SERVES: 10

Ingredients:

- 1 cup biscuit crumbs
- ½ cup desiccated coconut
- 80g butter, melted
- 500g block PHILADELPHIA* Cream Cheese, cubed and softened
- 1 cup caster sugar
- ½ cup passionfruit pulp
- Grated rind and juice of 2 limes
- 3 teaspoons gelatine dissolved in ¼ cup boiling water
- 300ml cream, whipped
- 2 egg whites, beaten to soft peaks
- Whipped cream, extra, to serve
- Icing sugar, to serve



Method:

1. **COMBINE** crumbs, coconut and butter, then press into the base of a greased and lined 22cm springform pan. Chill.
2. **BEAT** the Philly* and sugar until smooth. Add the passionfruit pulp, rind, juice and gelatine mixture and mix until combined. Fold in the whipped cream and egg whites.
3. **POUR** mixture into prepared base and chill until set. Decorate with whipped cream and dust heavily with icing sugar.

Handy Hint:

The best way to soften Philadelphia* block is to allow it to stand for 1 hour at room temperature or remove Philly* from foil, cut into chunks and microwave on high for 30 seconds per 250g.

Funky Heart Cheesecake

Guests will find it hard to believe this is a basic cheesecake!! Use a bit of professional know-how, and dress it up with a generous dusting of icing sugar and cocoa. Watch them come back for more!

PREPARATION: **15mins** COOKING: **60mins** SERVES: **10**

Ingredients:

Base

- 2 cups sweet biscuit crumbs
- 120g butter, melted
- Filling
- 3 x 250g PHILADELPHIA* Cream Cheese, softened
- $\frac{3}{4}$ cup caster sugar
- juice and rind of 1 lemon
- 3 eggs, lightly beaten
- $\frac{1}{2}$ cup sour cream
- 1 tablespoon flour

Garnish

- cocoa and icing sugar for garnish

Method:

1. **MIX** biscuit crumbs and butter and press into a buttered and lined 22cm spring form pan. Chill.
2. **BEAT** Philly* cream cheese, sugar and lemon until smooth. Add eggs, sour cream and flour, beat until combined.
3. **POUR** mixture into prepared crust, bake at 160C for 1 hour. Allow to cool in the oven (cool 3-4 hours before serving). Garnish: Dust with cocoa and icing sugar.

Handy Hint:

The best way to soften Philadelphia* block is to allow it to stand for 1 hour at room temperature or remove Philly* from foil, cut into chunks and microwave on high for 30 seconds per 250g.



Mango Swirl Cheesecake

The heady aroma of fresh mango is a tantalising tropical treat! Teamed with Philly* it makes a divinely irresistible indulgence.

PREPARATION: 20mins COOKING: 0mins SERVES: 8

Ingredients:

- 1 1/3 cup sweet biscuit crumbs
- 80g butter melted

Filling

- 500g block PHILADELPHIA* Cream Cheese, softened
- 3/4 cup sugar
- 2 tablespoons lemon juice
- 2 teaspoons grated orange rind
- 1 tablespoon gelatine dissolved in 1/4 cup boiling water, cooled
- 1 cup cream, lightly whipped
- 2 large mangoes, chopped

Method:

1. **COMBINE** biscuit crumbs and butter and press into the base of a buttered and lined 22 cm spring form pan.
2. **BEAT** the Philly* until smooth, add the sugar, lemon juice, orange rind and gelatine, beat until well combined. Fold in three quarters of the mango and all of the cream. Pour over the prepared base.
3. **PUREE** the remaining chopped mango and drizzle it over the cheesecake. Using the tip of a knife gently swirl it into the cheesecake. Refrigerate until set.

Handy Hint:

The best way to soften Philadelphia* block is to allow it to stand for 1 hour at room temperature or remove Philly* from foil, cut into chunks and microwave on high for 30 seconds per 250g.



Mini Baked Lemon & Poppy Seed Cheesecakes

Delicious served warm, these mini cheesecakes will keep exceptionally well (if they last that long!)

PREPARATION: **15mins** COOKING: **40mins** MAKES: **12**

Ingredients:

- 500g block PHILADELPHIA* Cream Cheese, softened
- $\frac{3}{4}$ cup caster sugar
- 2 eggs, lightly beaten
- 2 tablespoons cornflour
- $\frac{1}{4}$ cup sour cream
- Juice and grated rind 1 lemon
- 2 tablespoons poppy seeds

Garnish

- icing sugar

Method:

1. **BEAT** Philly* and sugar until smooth. Stir in eggs, cornflour, sour cream, lemon and poppy seeds.
2. **POUR** into a lined 12 x 1/2 cup capacity non stick muffin pan. Bake 25-30 minutes in a 180°C oven. Stand 5 minutes before turning out, cool 30 minutes before serving.
3. **Garnish** - Dust with icing sugar, and serve.

Handy Hint:

The best way to soften Philadelphia* block is to allow it to stand for 1 hour at room temperature or remove Philly* from foil, cut into chunks and microwave on high for 30 seconds per 250g.

