

Sweet Temptations



Muesli Scrolls

These are delicious served warm from the oven.

PREPARATION: 15mins COOKING: 15mins MAKES: 15

Ingredients:

- 2¼ cups self-raising flour
- 2 tablespoons caster sugar
- Pinch of salt
- 30g butter
- 1 cup milk
- 250g PHILADELPHIA* Spreadable Cream Cheese
- 2 tablespoons honey
- ½ cup mixed dried fruits (apricots, peach, pears)
- ½ cup mixed dried nuts and seeds (sunflower seeds, hazelnuts, pecans)
- ¼ cup honey, extra
- 1 tablespoon water

Method:

1. **SIFT** flour, sugar and salt into a bowl. Rub in butter until mixture resembles coarse breadcrumbs. Stir in enough milk to form a sticky dough. Knead on a lightly floured board until smooth.
2. **ROLL** dough into a 30 x 45cm rectangle, spread with combined Philly* and honey and sprinkle with dried fruits, nuts and seeds. Roll up on the longest side, like a Swiss roll, to form a sausage.
3. **SLICE** roll into 3cm slices and place cut side up on lined baking trays. Bake at 200°C for 10-15 minutes or until golden brown. Brush with glaze.
4. **Glaze:** Combine extra honey and water in a small saucepan until heated through.

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.



Lemon and Blueberry Custards

This adaptation of the traditional baked custard has definitely improved on the classic. The tang of the lemon flavour combines well with the blueberries.

PREPARATION: 10mins COOKING: 25mins SERVES: 4

Ingredients:

- 2 eggs, lightly beaten
- ¼ cup KRAFT Lemon Spread
- ¼ cup cream
- ¼ cup milk
- 150g fresh or frozen blueberries
- ½ teaspoon cinnamon

Method:

1. **COMBINE** eggs and KRAFT Lemon Spread until smooth. Heat the cream and milk over low heat until warm and stir into lemon mixture.
2. **DIVIDE** the blueberries among 4 x ½ cup ramekin dishes. Pour lemon custard over the blueberries and sprinkle with cinnamon.
3. **PLACE** the containers in a large baking dish and pour enough hot water to come halfway up the side of the dishes. Bake at 160C for 25 minutes or until the custard is set. Remove immediately from the baking dish and serve warm.



Moroccan Cheesecake

A truly creamy and smooth baked cheesecake.

PREPARATION: 30mins COOKING: 60mins SERVES: 12

Ingredients:

Fruit Mixture

- ½ cup sweet white wine
- ¼ cup caster sugar
- 1 teaspoon rose water
- 2 cups mixed dried fruits (pears, turkish apricots, peaches)

Base

- 1¼ cups sweet biscuit crumbs
- 1 teaspoon cinnamon
- 90g butter, melted

Filling

- 3 x 250g block PHILADELPHIA* Cream Cheese, softened
- 1 1/3 cups caster sugar, extra
- 1 cup sour cream
- 3 eggs

Method:

1. **COMBINE** the wine, sugar and rosewater in a medium saucepan over medium heat until the sugar is dissolved. Bring to the boil, reduce heat; add fruit and simmer uncovered for 5 minutes. Cool.
2. **LINE** the base and sides of a 24cm springform pan with baking paper. Wrap the outside of the pan with 2 layers of foil and secure with string. Combine the biscuit crumbs, cinnamon and butter in a small bowl. Press the crumb mixture into base of the lined prepared pan, chill.
3. **FILLING:** Beat the Philly* and extra sugar with an electric mixer until just combined. Add the sour cream and beat until smooth. Gradually add eggs and beat until just combined.
4. **ARRANGE** fruit over the prepared biscuit base. Pour the filling over the fruit and place the springform pan in a large baking dish. Fill the dish with enough boiling water to come halfway up the sides of the pan. Bake at 160°C for 30-35 minutes then lightly cover with a sheet of foil to prevent over-browning. Bake a further 15 minutes or until cheesecake is just set. Cool in the oven for 1 hour with the door ajar. Refrigerate overnight.



Chocolate Cheesecake

Chocolate! The most popular of desserts. Here is a quick and easy chilled cheesecake that doesn't require gelatine.

PREPARATION: 15mins COOKING: 0mins SERVES: 10

Ingredients:

- 1 cup plain chocolate biscuit crumbs
- ¼ cup almond meal
- 80g butter, melted
- 500g block PHILADELPHIA* Cream Cheese, cubed and softened
- ½ cup caster sugar
- 200g milk or dark chocolate melted
- ½ cup thickened cream
- 200g milk or dark chocolate, shaved, to serve

Method:

1. **COMBINE** crumbs, almond meal and butter, then press into the base of a greased 22cm springform pan. Chill.
2. **BEAT** Philly* and sugar until smooth. Add melted Toblerone* and cream and continue beating until well combined.
3. **POUR** into the prepared base and chill for 2 to 3 hours until set. Serve topped with the Toblerone* shavings.

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.



Lemon and White Chocolate Mousse

This smooth, velvety mousse has that irresistible TOBLERONE taste with a tangy lemon hit.

PREPARATION: 15mins COOKING: 0mins SERVES: 8

Ingredients:

- 2 x 250g PHILADELPHIA* Cream Cheese, softened and cubed
- 1/3 cup KRAFT Lemon Spread
- 2 tablespoons caster sugar
- 3 teaspoons gelatine, dissolved in
- ¼ cup boiling water
- 1 cup cream, whipped
- 100g white chocolate, melted
- extra shaved white chocolate to garnish



Method:

1. **BEAT** PHILADELPHIA* Cream Cheese until smooth. Add the Lemon Spread and sugar until combined.
2. **STIR** in cooled gelatine and melted white chocolate. Gently fold through the cream.
3. **POUR** mousse into 8 x 1/3 cup glass serving containers. Chill for several hours or until set. Garnish with chocolate shavings.

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.