

violet crumble cheesecake



ingredients:

biscuit base

1 pkt butternut snaps crushed
60g butter melted

cheesecake

250g block Philadelphia cream cheese
400g tin sweetened condensed milk
60g Violet Crumble crushed
2 teaspoons of gelatine powder
30 ml hot water
Additional crushed Violet Crumble bar
for decorating

step one: Place crushed biscuits into a bowl and add the melted butter. Mix to combine and firmly press into the base only of a 20 cm spring-form cake tin. Place in refrigerator to set.

step two: Using an electric beater, beat together the cream cheese and milk until

smooth and creamy. Add the crushed Violet Crumble bar and fold through.

step three: Sprinkle the gelatine over the hot water and stir to dissolve. Allow to cool, but not set. Pour into the cream cheese mix and fold through until combined well.

step four: Pour mixture on top of biscuit base, cover with cling wrap and return to refrigerator to set.

step five: When set, remove from cake pan and sprinkle with the additional crushed Violet Crumble bar.

helpful hints:

- Use the original Philadelphia cream cheese.
- You might need to buy the Violet Crumble share pack to get 60 g.
- Make the day before – overnight the honeycomb will melt creating pockets of delightful goo.
- Substitute the Violet Crumble with your favourite chocolate bar:
 - Cadbury Crunchy
 - Toblerone – freeze, then shatter into small pieces
 - M&M Peanuts crushed

Enjoy!