

## *Jelly Cheesecake Slice*

### *Tangy Lemon & Ginger*

serves 40.

#### **Ingredients**

800g Ginger nut Biscuits

400g Unsalted butter

2 tablesp Gelatine

2000g Cream cheese

1600g Sweetened condensed milk (can be low fat)

2 cups (500 ml) Thickened cream

1 1/3 cup lemon juice

4 tsp Lemon rind optional

4 pkt Lemon Jelly crystals

#### **Method**

Biscuit Base:

1. Smash biscuits into rough crumbs and melt butter in microwave then mix the two together well.
2. Use baking paper to cover inside of 4 lamington tins 25 x 20cm . Press biscuit mixture firmly into tin to evenly cover base.
3. Refrigerate for at least 1 hr until needed.

Cheesecake Centre:

1. Get 1 cup of boiled water in a cup and sprinkle 2 tablesp gelatine over the top whisking with a fork as you add. Set aside till needed.
2. Whip cream a little just to aerate -stop well before stiff peaks form. Set aside till needed.
3. Beat cream cheese until smooth in a medium bowl. Add condensed milk,

*\* means optional ingredient*

*? means unsure of exact quantity*

lemon juice and rind. Continue to beat until smooth.

4. Stir in the gelatine mixture and fold through the cream. Pour mixture over the top of the biscuit crumbs.
5. Refrigerate for at least 3 hrs (preferably over night).

### Jelly Topping

1. Once cheesecake is set make up jelly with 3/4 the amt of water, put in the fridge for an hour.
2. Once jelly has just started to thicken pour over cheesecake.
3. Refrigerate till set

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*? means unsure of exact quantity*