

Morning Tea... Coffee and Cheesecake for Mum on Mother's Day

White chocolate, marshmallow and raspberry cheesecake

Ingredients

- 1¼ cups sweet biscuit crumbs
- 75g butter, melted
- 500g PHILADELPHIA Block Cream Cheese, softened
- ¾ cup caster sugar
- 1 teaspoon vanilla
- 2 teaspoons gelatine dissolved in ¼ cup boiling water,
- 200g CADBURY White Baking Chocolate, melted and cooled slightly
- 1 cup cream, softly whipped
- 1 cup PASCALL Marshmallows, snipped in quarters
- 1 punnet (125g) fresh raspberries
- 1 punnet (125g) fresh raspberries, extra, pureed and strained
- 2-3 tablespoon pure icing sugar, sifted
- PASCALL Marshmallows, extra , for decoration



Method

- COMBINE the biscuits and butter and press into the base of a lightly greased 22 cm springform pan.
- BEAT the PHILLY, sugar and vanilla with an electric mixer until smooth. Stir in the gelatin mixture and then the chocolate. Fold through the cream, and then the marshmallows and raspberries.
- POUR the filling into the prepared base. Refrigerate for 3 hours or until set. Sweeten the pureed raspberries with icing sugar. Slice and serve the cheesecake with a drizzle of sauce and extra marshmallows.