



ANZAC CHEESECAKE

CRUMB

180g Anzac biscuits (store bought or homemade)
40g Melted Butter

HOMEMADE ANZAC BISCUITS

1 cup rolled oats
1 cup thread coconut
1 cup flour
1 cup sugar
125g butter
2 Tbsp golden syrup
1 tsp baking soda
2 Tbsp boiling water

Preheat oven to 180°C. Lightly grease a baking tray or line with baking paper.

Combine the oats, coconut, flour, and sugar in a large bowl.

Melt the butter and golden syrup together. Dissolve the baking soda in the boiling water and add to the butter mixture. Pour the butter mixture into the dry ingredients and mix together.

Roll teaspoons into balls and place on the tray, allowing room for them to spread.

Bake for 12-15 minutes, cooking one tray at a time.

FILLING

225g Cream Cheese
½ C sugar
1 tsp Vanilla Essence
250ml Cream

For filling, beat cream cheese, sugar and vanilla until completely smooth. Put aside for sugar to dissolve. Whip cream with electric beater until soft peaks form. Do not over mix. Blend the butter and biscuits for the crumb while waiting. Then add cream to cream cheese mix by folding through in two lots. (Add half, fold through and then add other half).

GANACHE DRIZZLE

50ml Cream
100g Chocolate

This one is easy! Microwave the cream until it is boiling and add the chocolate. Stir until it is combined then put aside.

SERVE IT UP!

Drizzle chocolate ganache on the inside of a glass with a teaspoon or piping bag. Begin layering, starting with crumb first, then spooning or piping the filling in alternate layers. Finish with ganache drizzle to garnish.

SERVES 8

