

# UNICORN CHEESECAKE IN A MICROWAVE

Serves: 8-10

## Ingredients

150g vanilla biscuits  
¼ cup melted butter  
1 kg plain double cream yoghurt  
1 can condensed milk  
1 tbsp lemon juice  
20g gelatine powder (2 sachets)  
6 tbsp cold water  
A few drops Moir's Food Colouring – Crimson Pink  
A few drops Moir's Food Colouring – Sky Blue  
A few drops Moir's Food Colouring – Egg Yellow  
A few drops Moir's Food Colouring – Apple Green

Serving suggestion:

1 cup full cream milk, chilled  
150 g Moir's Mousse White Chocolate Flavour  
Extra mini cones  
Pastel vermicelli

## Recipe

For the base

1. Grease a 23 cm springform cake tin and set aside.
2. In a large resealable plastic bag, add the biscuits and crush to a fine crumb, using a rolling pin. Add the biscuit crumb to a bowl along with the melted butter and mix well until the crumbs are fully coated.
3. Press the crumbs into the cake tin and allow to set in the fridge until needed.

For the filling

1. Add the cold water to a small bowl, sprinkle the gelatine powder into the water in an even layer making sure all the gelatine is saturated. Set aside for 5 minutes.
2. Mix the yoghurt and condensed milk together in a bowl and add the lemon juice. Microwave the filling for 2-3 minutes. Remove the bowl, whisk rapidly and put back in the microwave for another 2-3 minutes.

