

White Chocolate Cheesecake Bites

Ingredients:

For the Cheesecake:

- 1 pack (200g) biscuits, digestives
- 1/3 cup butter, melted
- ¼ cup lemon juice
- 2 eggs
- 2 slabs Milkybar White Chocolate
- 2 tubs (500g) cream cheese
- ½ cup granulated sugar
- 1 cup cream, whipped

Strawberry Cheesecake:

- 3 tsp strawberry jam
- 2 strawberries (cut in half)

Granadilla Cheesecake:

- 2 fresh granadillas/tinned granadilla pulp
- 3 mint leaves

Caramel Cheesecake:

- 3 tsp caramel `Treat`
- 3 tsp almond sprinkles

Chocolate Cheesecake:

- 3 tsp dark chocolate ganache (or chocolate spread)
- 3 tsp milk chocolate shavings

Method:

For the Cheesecake:

1. Crush the biscuits until they are completely ground, (could use a food processor or place the biscuits into a resealable bag and crush with a rolling pin). Add the melted butter until desired crumbly consistency.
2. Line a 12 cup muffin tray with cupcake liners. Spoon the biscuit mixture into the muffin liners, pressing flat. Place in the fridge until needed.
3. Melt the white chocolate in the microwave, stirring every 15 seconds. Beat the cream cheese with the sugar until smooth. Add the lemon juice, eggs and melted chocolate, gently fold in.
4. Slowly spoon the mixture over the cooled and set biscuit base. Bake at 170°C for 18-20 minutes or until the cheesecake batter is firm/set.
5. Remove from the oven, let cool, then refrigerate for 2 hours.

For the toppings:

1. Whip the cream with a whisk or electric beater.
2. For the first three cheesecakes top each with a dollop of whipped cream, a generous spoonful of strawberry jam and sliced strawberries.
3. For the next three, top each with whipped cream, a spoonful of granadilla pulp and fresh mint leaves.
4. Three can be decorated with whipped cream, caramel treat and almond sprinkles.
5. And for the last three, top with whipped cream, a generous spoonful of dark chocolate ganache and some chocolate shavings. Serve and ENJOY!