

# 5-INGREDIENT CHEESECAKE ICE CREAM CUPS

Makes 12

Hands-on time: 20 minutes

Hands-off time: 4 hours

## INGREDIENTS

12 chocolate sandwich biscuits

1 tub (250g) full fat cream cheese, softened

½ cup icing sugar

550ml Ola Gino Ginelli Gelateria Strawberry Pavlova Flavoured Ice Cream

½ cup dark chocolate, melted

## Serving suggestion:

Fresh strawberries, halved

Fresh mint leaves

## METHOD

1. Line a 12-hole muffin tray with greased cupcake liners.
2. Add the sandwich biscuits to a large resealable bag and crush them using a rolling pin. Sprinkle the cookie crumbs into a microwave-safe bowl and microwave on high for about 90 seconds, stirring every 30 seconds.
3. Divide and press the crumbs firmly into the bottom of the cupcake liners and refrigerate until needed. *\*Chef's Tip: Swap out the chocolate biscuits for your favourite sandwich biscuit flavour!*
4. Spoon the cream cheese into a bowl and sieve the icing sugar on top. Using an electric hand mixer, beat the sugar into the cream cheese until soft, fluffy and well combined.
5. Scoop the Ola Gino Ginelli Gelateria Strawberry Pavlova Flavoured Ice Cream into the cream cheese mixture and beat using the hand mixer until well combined.
6. Divide the cheesecake ice cream mixture between the cupcake liners over the biscuit crumb layer, filling the cups almost to the top.
7. Spoon the melted chocolate over each cheesecake ice cream cup and freeze for at least 4 hours or until set.
8. When the cheesecake ice cream cups have set, remove from the fridge and transfer to a serving platter.
9. Garnish with fresh strawberries and mint leaves, serve and ENJOY!