

5-INGREDIENT STRAWBERRY "CHEESECAKE" CUPS

Makes 12

INGREDIENTS

100g vanilla biscuits

¼ cup (60g) butter, melted

¾ tub (750g) SPAR Indulge Double Cream Yoghurt Strawberry & White Chocolate Flavour

¾ tin (288g) condensed milk

1 punnet (400g) SPAR Freshline Strawberries, washed and quartered

Serving suggestion:

Melted white chocolate

METHOD

1. Line a medium muffin tray (12 holes) with cupcake liners.
2. Add the biscuits to a resealable bag and crush using a rolling pin. Pour the biscuit crumbs into a bowl and stir through the melted butter. Add a heaped teaspoon of the mixture into each cupcake liner and press firmly. Refrigerate until needed.
3. In a large microwave-safe bowl, combine the SPAR Indulge Double Cream Yoghurt Strawberry & White Chocolate Flavour with the condensed milk.
4. Microwave the mixture on high for about 1½ minutes. Remove the bowl and whisk vigorously. Microwave another 1-1½ minutes and whisk again until smooth. **Chef's Tip: Ensure not to overcook the mixture in the microwave. This recipe was tested in a 900W microwave. If your microwave has a lower wattage, then cook the mixture for 30 seconds – 1 minute longer.*
5. Divide the strawberry cheesecake filling evenly over the biscuit bases in the cupcake liners. Carefully place about 3 quartered strawberries onto each cheesecake. Refrigerate overnight until set.
6. Remove the cheesecakes from the fridge and transfer them to a serving platter, casings removed. Garnish each cheesecake with a drizzle of melted white chocolate. Serve and ENJOY!

**Chef's Tip: Serve what is needed and place the remaining cheesecakes in an airtight container and keep in the freezer. These can be kept for up to a month in the freezer and can be enjoyed as froyo cheesecake cups!*