



CHOCOLATE & MARSHMALLOW CHEESECAKE BITES

Makes 48

INGREDIENTS

12 chocolate sandwich biscuits
450g cream cheese, softened
½ cup icing sugar, sieved
20 medium white marshmallows
¼ cup rainbow sprinkles
170g NESTLÉ Aero For Baking
1 tsp coconut oil

METHOD

1. Place the chocolate sandwich biscuits in a large resealable plastic bag and crush finely using a rolling pin. Pour the crushed biscuit crumb into a bowl and microwave for 45 seconds. Press firmly into the bases of 3 well-greased 16-hole ice trays and refrigerate until needed. **Chef's Tip: Ensure that the crumbs are very fine.*
2. Using an electric mixer, beat the cream cheese and icing sugar together until smooth. Melt the marshmallows for 45 seconds in the microwave, and fold into the cream cheese mixture. When cooled, fold in the rainbow sprinkles.
3. Spoon the marshmallow cheesecake mixture into the ice trays over the biscuit layer, filling the holes ¾ way full. Freeze the trays for 3-4 hours, or until set.
4. Break the NESTLÉ Aero For Baking chocolate into a heatproof bowl and add the coconut oil. Microwave at 15-second intervals, until melted. Pour the melted chocolate over the frozen cheesecake bites, allowing any excess chocolate to drip off, then place them back in the freezer for 1 hour to set. Serve and ENJOY! **Chef's Tip: These can be kept frozen for up to 2 months.*