

5-INGREDIENT AMARULA CHEESECAKE

Serves 16

INGREDIENTS

1 pack (200g) coconut biscuits

⅓ cup melted butter

1 kg double cream plain yoghurt

1 tin (385g) sweetened condensed milk

⅓ cup Amarula Cream Liqueur Raspberry, Chocolate and African Baobab Flavour

Serving suggestion:

Raspberries

METHOD

1. Line a medium dish (23x30cm) with baking paper.
2. Add the biscuits to a resealable bag and crush using the Amarula bottle. Sprinkle the biscuit crumbs into the greased dish and stir through the melted butter. Press the mixture firmly into the base of the dish. Refrigerate until needed.
3. In a large microwave-safe bowl, combine the yoghurt with the condensed milk. Pour in the Amarula Cream Liqueur and whisk to mix.
4. Microwave the mixture on high for about 1½ minutes. Remove the bowl and whisk vigorously. Microwave the mixture for 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.*
5. Pour the cheesecake filling over the biscuit base and refrigerate overnight until set.
6. When set, remove the Amarula cheesecake from the fridge and cut into evenly-sized squares using a knife dipped in hot water.
7. Serve with fresh raspberries and ENJOY!