


PREP: 45 min
COOK: 30 min + chilling
SERVES: 20

# No Bake Bubblegum Cheesecake Bars

Whip up these fun and colourful cheesecake bars without even turning on the oven! This recipe is super simple with just three ingredients for the cheesecake filling, plus Bubblegum Flavour and colour of course!

## Ingredients

**Base**

1 packet plain biscuits

1 cup oats

60g butter, melted

**Cheesecake**

500g (2 packets) cream cheese

1 cup (250ml) cream

450g white chocolate, melted

1 tbsp Queen Bubblegum Flavour for Icing

Blue Food Colour Gel

Red Food Colour Gel

## Method - Base

**STEP 1**

Line 18cm square cake tin with baking paper. Place the biscuits and oats into blender or food processor and pulse into a fine crumb. Melt the butter in microwave and mix through the crumbs. Press into the base of tine and chill for 15 minutes in the fridge.

## Method - Cheesecake

**STEP 1**

Melt white chocolate in a bowl set over a saucepan of gently simmering water, stirring continuously until the chocolate is completely melted and smooth. Remove from the saucepan and allow to cool until the chocolate is melted, but not hot to touch.

**STEP 2**

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## Method - Cheesecake

Beat cream cheese until softened. Add cream and beat until the mixture is smooth and thick. Add cooled melted chocolate a little at a time, beating well after each addition. Stir through the Bubblegum Flavour for Icing.

**STEP 3**

Remove 1/4 of the mixture into a small bowl. Remove 6 tablespoons of the reserved mixture into another bowl and add one drop of Blue Food Colour Gel, mixing until colour is even. Add two drops of Red Food Colour Gel to the remaining 3/4 of cheesecake mixture and mix until colour is even.

**STEP 4**

Pour the pink cheesecake mixture into the pan on top of the chilled cheesecake base. Return to the fridge for 30 minutes to set. Once set, top with the uncoloured cheesecake mixture and smooth. Add dollops of blue cheesecake mixture and gently swirl with a spoon, then use a chopstick or the end of a teaspoon to create a marble pattern. Chill overnight.

**STEP 5**

To serve, remove from the tin and cut into bars using a warm knife. Keep refrigerated.

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