

PREP: 30 min
COOK: 90 min
SERVES: 12

# Salted Caramel ANZAC Cheesecake

Creamy, crunchy and entirely decadent this tempting cheesecake is the ultimate combination of rich salted caramel cheesecake and chewy and crisp Anzac pieces.

## Ingredients

**Base & Crumble**

1 cup (150g) plain flour
1 cup (90g) rolled oats
1 cup (220g) brown sugar
1/2 cup (90g) desiccated coconut
120g butter
Queen Natural Vanilla Essence
2 tbsp golden syrup
1 tbsp water
½ tsp bicarbonate of soda

**Cheesecake**

750g cream cheese, softened

## Method - Base & Crumble

**STEP 1**

Preheat oven to 180C (fan forced). Grease & line the base of a 20cm round spring form cake tin with baking paper.

**STEP 2**

Sift the flour into a bowl. Add the sugar, rolled oats and coconut. Set aside.

**STEP 3**

Melt the butter in a saucepan, then add golden syrup and Vanilla Essence. Combine water and bicarbonate of soda then add to saucepan, mixing to combine. Add to the dry ingredients and mix thoroughly. Press half of the cookie dough into the base of the tin and bake for 10-12 minutes – allow to cool completely. With the remaining dough, crumble onto a baking tray lined with baking paper and bake for 8-10 minutes.

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## Ingredients

2/3 cup (150g) caster sugar

2 tsp Queen Vanilla Bean Paste

4-6 tsp Queen Salted Caramel Flavour for Icing

3 large eggs, room temperature

Golden Syrup, to drizzle (optional)

## Method - Cheesecake Filling

**STEP 1**

Reduce oven to 150C (fan forced). Wrap outside of tin with two layers of foil, covering the underside & extending up the sides. Using a stand or hand mixer, beat cream cheese on a low speed until smooth. Add sugar and Vanilla Bean Paste, and Salted Caramel flavoring, mixing to combine. Add eggs one at a time, beating slowly to incorporate. Pour into prepared tin.

**STEP 2**

Place tin into a roasting pan, then fill tray with boiling water until it reaches halfway up the side of the tin. Bake for 1 hour, then turn the oven off. Allow to sit in oven for 20 min before removing & allowing to cool completely in tin. Chill for a minimum of 3 hours or overnight. Top with Anzac biscuit crumble and a drizzle of golden syrup to serve.

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