QUEEN
-EST 1897-



PREP:	40mins + chilling/setting time
COOK:	
SERVES:	10-12

No-bake Easter Egg Cheesecake

This delicious no-bake Easter Egg Cheesecake is fun way to entertain guests or delight your family this Easter!

Ingredients

125g plain sweet biscuits

50g unsalted butter, melted

220g chocolate eggs + more to decorate

550mL double cream (also known as dollop cream)

500g full fat cream cheese, softened

140g icing sugar, sifted

2 tsp Queen Concentrated Vanilla Extract

Juice 1/2 lemon

200g Queen Ready to Roll White Fondant Icing

Queen Rainbow Colour 4 pack (for red food colour)

Method

STEP 1

Pulse the biscuits in a food processor until the mixture resembles breadcrumbs. Add the melted butter and pulse a couple of times to combine then transfer to a lined 20cm spring form tin and press the biscuit crumb into the base with a flat bottom glass.

STEP 2

Roughly chop the chocolate eggs and set aside. Whip the double cream in a stand mixer (or using a bowl and hand beaters) until soft peaks form and then add the icing sugar, cream cheese, lemon juice, vanilla extract and chopped chocolate eggs and mix on low speed until combined. Transfer the mixture to the tin on top of the biscuit base and smooth out until the filling is evenly spread. Refrigerate overnight.

STEP 3

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Method

While the cheesecake is setting, make the fondant bunny ears and feet (both will need to set overnight). Separate 125g of white fondant and knead to soften wearing food safe gloves. Flour your bench top with icing sugar or corn flour and roll out the fondant on the bench, lifting and turning after each roll so it doesn't stick. Cut two large bunny ear shapes out of the fondant (roughly 16cm high by 5cm wide) and set aside on a lined cooling rack. Roll two 4cm balls of fondant and then using a flat surface, press down on each until they flatten into an oval shape and set aside. Knead the remaining 75g of the fondant to soften. Once softened, add a few drops of red food colour and knead the colour in until the fondant is pink and set aside. Roll out the pink fondant using the above method and cut two smaller ear shapes for the inside of the ears. Roll two medium and six small ball shapes with the pink fondant, then using a flat surface press down until the balls are flattened into circle shapes.

STEP 4

Brush the bottoms of the pink fondant ear pieces with a little water and stick them on top of the white fondant ears. Shape the ears and then set aside to dry and harden overnight. Repeat with the bunny feet, adding the pads to the white feet and also set aside overnight.

STEP 5

When ready to serve, remove the cheesecake from the tin, push the bunny ears into the top of the cheesecake, add chocolate eggs on top and press the bunny feet into place at the bottom of the cheesecake.

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