



PREP: 20 min +
chilling
COOK:
SERVES: 8-10

Creamy Gingernut Cheesecake Recipe

With a spicy ginger nut biscuit base and a hint of lemon, this creamy no-bake cheesecake couldn't be simpler to whip up! Top it off with fresh seasonal fruit for a guaranteed crowd-pleasing dessert.

Ingredients

Base

175g ginger nut biscuits
75g butter, melted

Filling

400g full-fat cream cheese, softened
2 cups (500g) thickened cream
¾ cup (110g) icing sugar
2 tsp lemon juice
1 sachet Queen Gelatine
2 tbsp boiling water
3 tsp Queen Natural Vanilla Extract

Method - Base

STEP 1

Grease and line a 23cm springform round cake tin with baking paper. Crush biscuits and mix with melted butter until combined. Press mixture into bottom of tin and place in fridge to chill.

Method - Filling

STEP 1

Prepare cheesecake filling by creaming softened cream cheese and icing sugar until smooth. Gradually add lemon juice and Vanilla Bean Paste and mix until smooth. Add cream and mix until smooth. Sprinkle Gelatine Powder over boiling water and mix to dissolve. Mixing constantly, gradually add gelatine to cheesecake mixture in a thin stream and mix until well combined.

STEP 2

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

To decorate

Figs, cherries, blueberries or other seasonal fruit

Method - Filling

Pour cheesecake mixture over biscuit base and spread with a spatula. Refrigerate for 4 hours or overnight.

STEP 3

To serve, remove cheesecake from fridge 20-30 minutes before serving. Carefully release spring on cake tin and remove baking paper sides. Garnish with fresh seasonal fruit.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.