



PREP: 40 min
COOK: 40 min
SERVES: 15

Strawberry Split Cheesecake Slice

A ridiculously easy recipe - this slice is rich, decadent, creamy and totally pretty in pink!

Ingredients

150g white chocolate
100g butter
2 large eggs
1 tsp Queen Organic Vanilla Bean Paste
1 1/4 cup (190g) plain flour
2/3 cup (150g) caster sugar
250g cream cheese
1/3 cup (75g) caster sugar, extra
1 large egg, extra
1 teaspoons Queen Strawberry Essence
Queen Rose Pink Food Colour

Method

STEP 1

Preheat oven to 160C (fan forced). Grease and line a 16x26cm slice tin with baking paper.

STEP 2

Melt chocolate and butter together in a heat proof bowl over simmering water. Allow to cool slightly.

STEP 3

Whisk together the eggs and vanilla, add the cooled chocolate mixture, flour and sugar. Mix until just combined. Press into prepared tray

STEP 4

Beat the cream cheese and extra sugar until creamy and smooth. Add egg and strawberry essence and mix well. Tint with food colour and swirl until desired colour achieved.

STEP 5

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Method

Spread evenly over the base, and then swirl the base layer and cheesecake layer together with a knife or kitchen skewer.

STEP 6

Bake for 35-40 minutes, until crumbs cling to a skewer inserted in the centre. Allow to cool fully before slicing.

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