



# Mini Cheesecakes

## Mini Cheesecakes With Dr. Oetker Gelatine

8 servings



Easy

up to 40 Min.



### Ingredients:

#### Mini Cheesecakes:

100 grams unsalted butter  
165 grams digestive biscuits  
20 grams Dr. Oetker Fine Dark Cocoa Powder  
1 sachet Dr. Oetker Gelatine  
300 grams cream cheese full fat  
100 ml double cream  
2 sachet Dr. Oetker Free Range Egg White Powder  
100 grams caster sugar  
10 grams Dr. Oetker Madagascar Vanilla Paste  
20 grams Dr. Oetker Fine Dark Cocoa Powder

#### Cherry Pie Topping Option:

5 - 6 cup cherries fresh, pitted  
0.5 cup water  
2 tbsp lemon juice freshly squeezed  
0.66 cup granulated sugar  
4 tbsp Cornstarch  
0.25 tsp almond extract

#### Berries Topping Option:

mixed berries fresh  
Whipped Cream

- 1 Grease and line 8 x 6.5cm (2 ½ inch) diameter, 5.5cm (2 ¼ inch) deep food rings. Melt the butter, remove from the heat and stir in the crushed biscuits. Press half into 4 of the rings, then mix 1tbsp cocoa powder into the remaining biscuit mixture and divide between the other 4 rings. Chill until required.
- 2 Pour 120ml (4fl.oz) hot water in a jug and sprinkle the Gelatine on top. Stir until dissolved and set aside. – Dr. Oetker Gelatin  
3. Put the soft cheese in a bowl and beat until soft and smooth. Stir in the cream. Make up the Egg White Powder as directed and whisk until stiff. Whisk in the sugar to form a thick meringue-like foam then fold into the soft cheese mixture.
- 3 Put half of the cheese mixture into another bowl and mix in the Madagascar Vanilla Extract and half of the Gelatine. Spoon over the cocoa biscuit bases and smooth the tops.
- 4 Sift the remaining Cocoa on to the remaining cheese mixture and mix in the remaining Gelatine. Spoon over the plain biscuit bases. Smooth the tops. Chill all the cheesecakes for at least 2 hours.





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- 5 To serve, stand the cheesecakes at room temperature for 10 minutes before carefully pushing out of the rings. Transfer to serving plates and decorate with a dollop of cherry pie filling.

### Cherry Filling:

1. In a saucepan over medium heat, combine cherries, water, lemon juice, sugar and cornstarch.
2. Bring to a boil; reduce heat to low and cook, stirring frequently, for about 10 minutes.
3. If using, stir in almond extract. Cool slightly before using as a topping.

