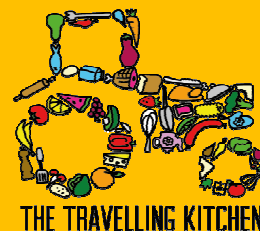


MINI CHOC BERRY CHEESECAKES



Ingredients

2 chocolate ripple biscuits
½ tablespoon butter, melted
1/3 heaped cup of ricotta
½ tablespoon caster sugar
1 tablespoon thickened cream
splash of vanilla
lemon zest
2 strawberries, one for filling, one for garnish
2 squares of chocolate

Equipment

Plastic cup
Kiddies Food Cutter
Safety Food Peeler
Scrap bowl
Grater
Rolling pin
Chopping board
Measuring cups and spoons
Fork and spoon for mixing
Mixing bowls – microwave safe
Spatula

Method

1. Break up biscuits by hand and place into bottom of cup
2. Using the end of a rolling pin, crush the biscuits into a fine crumb.
3. Melt butter in microwave for 10 seconds or until runny.
4. Pour melted butter over biscuits and mix through with spoon.
5. Flatten base of cheesecake with end of rolling pin.
6. Cut 1 of the strawberries into small bits and slice the other strawberry into thin slices (this one will be used for garnish)
7. Zest 1/6 of the lemon skin using a grater and tap into your mixing bowl.
8. Add to the mixing bowl softened cheese, cream, vanilla, sugar, strawberries and lemon and mix using a fork.
10. Spoon mixture into cup to sit on top of base.
11. Using the safety food peeler, making shavings of chocolate, sprinkle these of top and add the sliced strawberries.
12. Cover with glad wrap, write your name and place in fridge to set.
13. Enjoy as a "sometimes" snack.



For information on kids cooking workshops

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