



VANILLA CHEESECAKE



What's in it?

- 1 Cup of Sweet Biscuit Crumbs (Ginger Nut recommended)
- 1/3 Cup of Butter, melted
- 500g of Cream Cheese
- 1 Cup of Sour Cream
- 1/3 Cup of Castor Sugar
- 6 Tsp (30g) of Bondi Chai Vanilla Honey
- 3 Tsp of Gelatin
- Double cream (optional)
- Dark chocolate shavings (optional)
- Fruit (optional)

How does it go together?

1. Thoroughly mix biscuit crumbs and melted butter in a food processor.
2. Press the biscuit mix into the base of a 22cm spring-form cheesecake tin.
3. Chill in the fridge while you prepare the rest of the ingredients.
4. Beat the cream cheese until smooth.
5. Mix in the sour cream and castor sugar.
6. Dissolve the Bondi Chai Vanilla Honey in 1/4 cup of hot water. Add to the mixture and combine.
7. Dissolve gelatin in 1/4 cup of hot water. Add to the mixture and combine.
8. Pour the mixture over the crumb base and chill in the fridge overnight.
9. Serve with double cream and dark chocolate shavings or fruit(optional).

NB: Off-the-shelf, pre-made pastry shells make a quick alternative for the base.