

Iced Vovo Cheesecake Sandwich



The iconic Australian favourite gets a twist. A decadent take on the classic no bake cheesecake will be well worth the effort, delighting young and old.

Ingredients

2 packets Iced vovo biscuits (30 biscuits)

500g cream cheese, softened

½ cup caster sugar

¼ cup coconut cream

150g frozen raspberries, thawed

12g gelatin, dissolved in ⅓ cup boiling water

1 cup cream, lightly whipped

Method:

1. Beat sugar and cream cheese till smooth. Add coconut cream and gelatin mixture and beat until combined. Fold through the whipped cream and raspberry puree.
2. Line a rectangular baking tin (18cm x 22cm) with greaseproof paper, and lay iced vovo biscuits

on the base, icing- side down. Trim slightly if needed to fit in tin. Pour cheesecake mixture over the lined biscuit base, and place the remaining biscuits on top, biscuit side down.

3. Refrigerate for 3 hours or until cheesecake has set. Using biscuit as a guide cut the cheesecake with a hot knife.