

White Chocolate & Raspberry Cream Lamington Cake



A beautiful dessert that is sure to impress even the fussiest sweet tooth.

Recipe supplied by Green's Baking.

Ingredients

- 1 packet Greens Mini Lemon Cheesecake
- 2 tablespoons (40g) butter
- 270g packet Green's Strawberries & Cream Lamingtons
- 3/4 cup (185ml) full cream milk
- 180g white chocolate, melted
- 1 cup (125g) fresh or frozen raspberries
- Extra raspberries, to decorate

Method:

1. Pre-heat oven to 180°C (160°C fan forced). Line the base and sides of a 20cm springform pan

with baking paper. Combine the Green's Mini Lemon Cheesecake crumb mix and butter in a small bowl until combined. Press into pan using the back of a metal spoon. Bake for 15-20 minutes or until lightly golden brown. Allow to cool.

2. Using a serrated knife, cut Green's Strawberries & Cream Lamingtons into four slices. Place the slices of lamington around the side of the pan to line.
3. Place milk into a large mixing bowl and add cheesecake filling mix. Using an electric mixer beat on low speed until ingredients are combined, then mix on high for 4 minutes, scraping down the sides of the bowl occasionally. Fold in raspberries.
4. Spoon mixture into the pan and chill for 4 hours or until set. Serve topped with extra raspberries.