

Hot Cross Bun Cheesecake



This creamy decadent dessert is the perfect sweet treat for Easter.

Ingredients

10 Community Co Hot Cross Buns, cut in half lengthwise

380 g Black and Gold cream cheese, softened

1/3 cup caster sugar

2 tbsp lemon juice

1/2 tsp vanilla

2 cups Black and Gold thickened cream, whipped

1 punnet of raspberries

1/2 cup mixed berry coulis, as garnish (optional)

Method:

1. In a large bowl, beat cream cheese and sugar until smooth. Add the lemon, vanilla and beat until combined. Fold through the whipped cream.
2. Line the base as well as the sides of a round springform tin with baking paper.
3. Place the bottom layer of hot cross buns on the base, then top with raspberries.
4. Pour the cream cheese mixture over to the raspberries then smooth out with a palette knife until it is even. Place the tops of the hot cross buns on top of the cream cheese layer, then gently press down.

5. Refrigerate for a minimum of 6 hours or until cheesecake has set.
6. When ready to serve, remove the cheesecake out of the springform tin onto a serving platter and drizzle the coulis on top.