



TRANSFORMING THE

Healthcare
EXPERIENCE



**After Eight
Cheesecake**



Serves 12-14 // Preparation time: 20 mins



After Eight Cheesecake

INGREDIENTS

- 600g Cream Cheese
- 280ml Cream
- 100g Icing Sugar
- 3 Tsp. Mint Extract
- Green Food Colouring
- 150g After Eight Mints
- 320g Bourbon Biscuits
- 100g Butter (Melted)

METHOD

1. Grease & line a 23cm spring loaded cake tin.
2. Blitz the biscuits until semi fine breadcrumbs, add the melted butter and lay on the bottom of the lined cake tin.
3. For the filling, combine the cream cheese, cream, sugar, extract & the food colouring in a mixing bowl and whisk until smooth.
4. Chop the after eights up roughly and fold into the filling mix gently and place in bake time
5. Allow to set in the fridge overnight or minimum 6 hours

Serving Tips/Suggestions

1. Garnish with a Strawberry & Mint Salsa/Coulis
2. Garnish to top with extra After Eights