



Lemon-Berry Cheesecake Pots

with Oat Crumb Top

Grab your Meal Kit with this symbol



Classic Oat Mix



Lemon



Cream Cheese



Thickened Cream



Mixed Berry Compote

Prep in: **15 mins**
Ready in: **15 mins**
(plus **6 hours** or overnight to set)

Creamy and fruity, these cheesecake pots are sure to be a crowd-pleaser! In one big scoop, dive into three layers of goodness: start with the citrusy cheesecake filling and then our mixed berry compote. And wait, we couldn't forget the star of the show; the crunchy oat crumb.

Pantry items

Butter, Sugar

SFK



Before you start

Wash your hands and any fresh food.

You will need

Kitchen scales · Electric beaters (or a metal whisk) ·
4 serving glasses or jars · Oven tray lined with baking paper

Ingredients

	4 Pots
classic oat mix	½ packet
lemon	1
butter*	70g
cream cheese	2 medium packets
thickened cream	1 medium packet
sugar*	1 tbs
mixed berry compote	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2206kJ (527Cal)	1120kJ (268Cal)
Protein (g)	7.5g	3.8g
Fat, total (g)	35.5g	18g
- saturated (g)	22.1g	11.2g
Carbohydrate (g)	42.9g	21.8g
- sugars (g)	25.8g	13.1g
Sodium (mg)	313mg	159mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

1 pot = 1 serving.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Weigh out 150g of **classic oat mix**. Zest **lemon**, then cut into wedges.
- Place the **butter** in a small microwave-safe bowl and microwave in **10 second** bursts until melted.



Make the crumb

- While the cheesecake is setting, add **melted butter** to measured **classic oat mix** and stir to combine. Tip onto a lined oven tray and spread into a single layer.
- Bake until golden, **8-10 minutes**. Set aside to cool, then break apart the **crumb**. Store in an airtight container.

TIP: Keep the crumb slightly clumped together on the tray, if it's spread too thin it can burn!



Whip the cream cheese

- In a medium bowl, place **cream cheese** and beat, using electric beaters, until smooth, **1-2 minutes**.
- Add **thickened cream**, **sugar**, **lemon zest** and a good squeeze of **lemon juice**. Beat until well combined and smooth, **1-2 minutes**.
- Divide **cheesecake mixture** evenly between 4 serving glasses or jars. Refrigerate for **6 hours** or overnight.

TIP: If you don't have electric beaters, use a metal hand whisk!



Serve up

- When the cheesecake pots have set and you are ready to serve, top with some **mixed berry compote** and oat crumb. Enjoy!

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