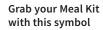




# Lemon-Berry Cheesecake Pots with Oat Crumb Top









Classic Oat Mix



Cream Cheese









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



Wash your hands and any fresh food.

#### You will need

Kitchen scales · Electric beaters (or a metal whisk) ·

4 serving glasses or jars  $\cdot$  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

<sup>\*</sup>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.



## 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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