



# Jingle Berry-Lemon Cheesecake Pots

with Oat Crumb

Grab your Meal Kit  
with this symbol



Classic Oat  
Mix



Lemon



Cream Cheese



Light Cooking  
Cream



Mixed Berry  
Compote

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

Pop your Christmas hat on, turn up the carols and get ready to devour this dessert. In one big scoop, dive into three layers of goodness: at the base is a citrusy cheesecake filling and then our mixed berry compote. And just like a Christmas tree, we couldn't forget the star right at the top; the crunchy oat crumb!

## Pantry items

Butter, White Sugar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Kitchen scales · Electric beaters · 4 serving glasses or jars · Oven tray lined with baking paper

## Ingredients

	4 People
lemon	½
cream cheese	1 packet
light cooking cream	1 medium packet
<b>white sugar*</b>	1 tbs
<b>butter*</b>	70g
classic oat mix	½ packet
mixed berry compote	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2430kJ (580Cal)	1160kJ (277Cal)
Protein (g)	7.7g	3.7g
Fat, total (g)	41.5g	19.8g
- saturated (g)	26.8g	12.8g
Carbohydrate (g)	42.7g	20.4g
- sugars (g)	26g	12.4g
Sodium (mg)	378mg	180mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://www.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 the oven to **220°C/200°C fan-forced**. Zest **lemon** then cut into wedges.



## Make the crumb

- While the cheesecake is setting, place the **butter** into a medium heatproof bowl and microwave in **10 second** bursts or until melted.
- Add **classic oat mix** to the **melted butter** 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, beat **cream cheese** using electric beaters, until smooth, **1-2 minutes**.
- Add **light cooking cream**, **white sugar**, **lemon zest** and a good squeeze of **lemon juice**. Beat until well combined and smooth, **1-2 minutes**.
- Divide **cheesecake mixture** evenly between serving glasses or jars. Refrigerate for **6 hours** or overnight.



## Serve up

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

**TIP:** Store any remaining oat crumb in an airtight container.

## We're here to help!

Scan here if you have any questions or concerns

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