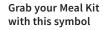




# Lemon-Berry Cheesecake Pots with Oat Crumb Top









Classic Oat Mix



Cream Cheese





Compote



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

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

You'll also need to give your fruit and

## 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	1 medium packet
light cooking 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.

Always read product labels for the most

## Allergens

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** into 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
- 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 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 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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