



The Kids' Kitchen

Limmud

Oreo cheesecake

Make one large or about 8-10 individual pots

This is a very simple no-bake cheesecake that is a great way of introducing dairy (cream cheese, Greek yoghurt and cream) – though it is rich, so serve in small portions! Or make half the recipe

For the Oreo base:

2 packet Oreos
About 8 tbsp butter

To decorate:

Cocoa/icing sugar

For the filling:

150 ml Greek yoghurt
300 ml double cream
200 g cream cheese
6 tbsp icing sugar
1 tsp vanilla
1 packet Oreos, roughly crushed or whizzed up

- To make the base, whizz the biscuits and butter together in a food processor until it sticks together and then press into the bottom of your serving dish by hand until it looks like pastry and is no longer crumbly
- In a clean bowl, beat the yoghurt and cream cheese by hand until it's soft and smooth
- Then add the icing sugar, cream and vanilla and taste
- Mix the crushed Oreos into the cream mixture until well combined. Spoon the mixture into the serving dish(es) and smooth the top.
- Take a sheet of paper that is larger than your dish. Cut a heart in the centre and place over the dish.
- Using some drinking chocolate powder or cocoa and a small sieve, carefully dust the powder over the heart shape and then remove the paper.
- Chill until ready to serve

Equipment:

- Measuring scales
- Mixing bowl and spoon
- Food processor
- Knife for spreading
- Serving dishes – a flan tin (for a large one) or individual (glass) dishes or ramekins
- Heart shaped cutter or you can make your own with paper and scissors
- Sifter or tea strainer

Substitutes:

- Dairy – dairy free yoghurt, Oatly cream, dairy free cream cheese
- Gluten – try with a packet of gluten free biscuits of your choice
- Oreos – substitute for other chocolate biscuits like Bourbons