

# NUTRAFRESH™

## Mango & Ginger Cheese Cake

### Ingredients

Base: 20cm light oiled cake tin

- 150g Ginger Biscuits
- 50g unsalted butter

Filling:

- 700g Light Soft Cream Cheese
- 50g Caster sugar
- 30g Nutrafresh™ Sparkling Mango powder
- 30ml cold water

To decorate:

- Chocolate flake



### Method

#### Base

1. Crush the biscuits finely.
2. Melt the butter in a saucepan and stir in biscuit crumbs.
3. Spoon the mixture into the tin and press down evenly to make a firm base.

#### Filling:

1. Put all the ingredients in a large bowl and beat together until well combined and smooth.
2. Carefully spoon the mixture on top of the base smoothing down firmly all over to remove any air pockets.
3. Cover with tinfoil and refrigerate, preferably over night.

#### To Decorate:

1. Carefully release the cheese cake from the tin and set on a serving dish.
2. Decorate the top with chocolate.