

NUTRAFRESH™

Quick & Easy Strawberry Cheese Cake filling

Ingredients

Cream Cheese Filling (Only)

- 250g softened Cream Cheese
- 1 Tbsp Cream
- 30g Nutrafresh™ Strawberry powder.
- 500mls Cream
- Heaped tsp icing sugar
- 1 tsp Vanilla essence



Method

1. In a bowl, add Cream cheese, 1 tbsp cream and 10g (2 tsp) Strawberry powder and beat until smooth
2. In a separate bowl, add 500mls cream, icing sugar, vanilla essence and 10g (2 tsp) Strawberry powder and whip until stiff.
3. Fold whipped cream into Cream Cheese until evenly mixed and then spread over your biscuit base.
4. Cover with tin foil and refrigerate over night or until set
5. Dust with remaining Strawberry powder & icing sugar and garnish with in season fruit.

NUTRAFRESH™

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