

Mini Christmas Snowflake Cheesecakes



Method

Line cupcake tin with cupcake papers

Blend the biscuits until fine in a blender or with a rolling pin then add cinnamon.

Add the melted butter.

Place a few tablespoons to the bottom of each patty cake tin and press down to form the base (add more crumb mixture if required so the base isn't too thin).

Set in the freezer for 10 minutes

Blend the softened cream cheese in a bowl until smooth; add in the condensed milk slowly until mixed well scrapping down the sides of the bowl.

Add the vanilla and the juice of half a lemon and mix well.

Pour the mixture on top of the set bases, then add a small amount of the chutney to each cheesecake and swirl through with a skewer or tip of a knife.

Refrigerate for 2 hours to set. To serve peel off the paper cup or leave as is to make it easier to serve and garnish with grated chocolate and/or toasted shredded coconut.

Ingredients

500g cream cheese

1 ¼ cups sweetened condensed milk

2-3 tbsp. [Traditional Queensland Mango Chutney](#) (or [Punjabi Mango & Date Chutney](#) or [Indian Date & Almond Chutney](#))

1/2 tsp. vanilla

1 tsp. ground cinnamon

1/2 lemon

2 packets butternut or milk arrowroot biscuits crushed

250g melted butter

Garnish - Grated chocolate and/or

Toasted shredded coconut