

Rhubarb Cheesecake



BASE

- 1 1/4 cups shortbread biscuit crumbs
- (substitute with Gluten Free biscuits if desired)
- 80g melted butter

FILLING

- 500g Philadelphia cream cheese softened
- 3/4 cup caster sugar
- 2 tsp gelatin dissolved in 1/4 cup boiling water
- 200g white chocolate melts melted and cooled slightly
- 1 cup thickened cream whipped

TOPPING

- 3 tsp gelatin dissolved in 1/4 cup boiling water
- 200g cooled stewed rhubarb

Method:

Combine biscuit crumbs and melted butter and press into base of 25 cm spring form pan. Beat philly and sugar until smooth, add gelatin and chocolate and mix until combined. Lightly fold in whipped cream. Pour into pan. Refrigerate until slightly firm. Add gelatine to stewed rhubarb and spread across top of cheesecake. Return to refrigerator until set.