

Sneezecake's Cheesecake



You will need

For the cheesecake

- 8oz cream cheese, softened
- 100g caster sugar
- 1 egg
- 1 tsp mint extract
- 4 drops green food colouring
- 1 cup white chocolate chips

For the brownie

- 70g plain flour
- 200g caster sugar
- 60g cocoa powder
- 1 tsp baking soda
- 110g unsalted butter, melted
- 2 eggs

Remember to grab an adult to help you!

Instructions

Preheat the oven to 180°C / gas mark 4.

Making the cheesecake

- 1 Beat the cream cheese in a bowl until smooth.
- 2 Add the sugar, egg, mint extract and food colouring. Beat until smooth.
- 3 Fold in the white chocolate chips, then set aside.

Making the brownie

- 1 Mix the flour, sugar, cocoa powder and baking soda in a separate bowl until combined.
- 2 Add the butter and eggs. Beat until smooth.

Combining and baking

- 1 Use paper cases to line a muffin tin.
- 2 Half fill each cup of the muffin tin with brownie mixture.
- 3 Put a layer of cheesecake mixture on top of the brownie mixture.
- 4 Bake for 25–30 minutes.

Can you guess my secret ingredient?



Why not give these a try for your Red Nose Day bake sale?

Sneezecake