FROM MY PANTRY

Having everything organised in my kitchen gives me a little more energy to get down with some baking. Here is a cute and different way to serve your sweet treats in a glass jar. Simply follow the directions below to assemble a yummy Caramel Nougat Cheesecake.

DIRECTIONS

1. Please print pgs 2-3 of this document onto a very thick A4 card stock.

2. Trim the recipe card by cutting along the outer edge.

3. Trim each circle by cutting along the outer edge.

3. Punch a hole at the top of each circle and attach to the cheesecake jars with twine.

4. Serve to your guests or give as a gift.

ELEPHANTSHOE
PAPERIE | BRANDING | STYLING

NOUGAT
CHEESECAKE
caramel

INGREDIENTS

200g	Tennis Biscuits
100g	Melted Butter
400g	Cream Cheese
100g	Icing Sugar
250ml	Cream
1	Vanilla Pod
1 tin	Caramel Treat
3 bars	Nougat

METHOD

TO MAKE THE BASE : place the tennis biscuits in a plastic bag and crush with a rolling pin. Mix the melted butter and crushed biscuit in a large bowl until all the crumbs are coated with butter. Press this mixture into the bottom of glass jars to create an even layer. Place these jars in the fridge to chill .

TO MAKE THE FILLING: remove the seeds from the vanilla pod and beat with an electric mixer together with the cream cheese and the icing sugar until the mixture is smooth. Slowly combine the cream. Once all the ingredients are combined spoon the mixture over the biscuit base in each glass jar.

TO MAKE THE TOPPING : spread the caramel treat over the filling and decorate with nougat.

NOUGAT

CHEESECAKE

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