

Choc lime cheesecakes

These baked mini cheesecakes are rich and creamy but refreshing and sized to satisfy.

Prep: 15 mins **Makes** 2 **Cook:** 30-40 mins **Serves** 4-6

Use the SiliconWare mini round pans

You could also use the SiliconWare medium round pan for a magnificent whole baked cheesecake if you prefer.

Ingredients

- 12 chocolate cookies crumbled
- 40 gm melted butter
- 100 gm creamed ricotta cheese
- 100 gm cream cheese
- 1/3 cup milk
- 1/2 cup caster sugar
- 2 egg whites
- 1 tbs cornflour
- Juice of 1 small lime
- Grated lime rind
- Lime for decoration



Method

1. Pre heat oven to 160°Celsius (fan forced).
2. Grease SiliconWare mini round pans and place on baking trays.
3. Mix biscuit crumbs with melted butter and press mix evenly into base of pans.
4. Beat softened cheeses with sugar, add milk, lime juice and grated rind.
5. Beat egg whites in a separate bowl until stiff.
6. Using SiliconWare spatula fold cornflour into cheese mix and then egg whites.
7. Spoon into pans and smooth tops and bake for 30-35 minutes or until almost firm.
8. Cheesecakes will rise during cooking and flatten during cooling.
9. When cheesecakes are cooked, remove baking tray from oven and cool on rack.
10. To remove from pans, place cling wrap on a plate, gently stretch sides of pans, invert pans onto cling wrap, press sides and base gently and remove pan. Place serving plate gently on to base and turn over.
11. Decorate with whipped cream and slivers of lime and summer fruits.