

Cookie Cheesecake Bars Blueberry

SKILL LEVEL

2



TIME

30^m



YOU WILL NEED:

Baking Tray – 40cm x 30cm
Dawn® Scoop & Bake Vanilla Cookie Dough
Dawn® Cheesecake mix
Fresh / Frozen Blueberries

YIELD: 1 x 2kg tub = 1000g for the base +
500g for the crumble + 100g Fruit / Chocolate

CHEESECAKE FILLING WITH CREAM CHEESE:

300g Dawn Cheesecake Mix 0.203.903
300g Cream cheese
200g Whole egg
450g Milk
150g Liquid cream
Mix all ingredient for approx.. 2 mins at medium speed

METHOD:

To begin, tip out the Dawn® Scoop & Bake Vanilla Cookie dough onto a flat surface, sprinkle flour to avoid the dough sticking when rolling out.

Roll out the dough into a sheet, with a depth of around 2cm, depending on the size of the sheet tray being used.

Lift and place the cookie dough sheet into a baking tray, lined with baking paper and push the cookie dough to the edges of the tray to make sure it is all covered

Bake at 170°C for 18 – 20 minutes in a deck oven.

When the base is cooled mix up the Dawn® Quark Cheesecake mix

Pour the cheesecake mix over the top of the base, covering completely.

Scatter fresh or frozen blueberries across the top of the cheesecake mix – or whatever fruit you wish to use.

Then cover the top with the cookie dough crumble, covering completely & evenly.

To create cookie dough crumbly – simply take the vanilla cookie dough and crumble this into small clusters by hand or push the dough through a sieve for smaller pieces.

Bake further at 180°C for 35minutes in a deck oven.

Once cooled cut the sheet into bars for serving.

Serve the cheesecake bars as they are or use fresh cream, ice-cream or vanilla creme sauce to add a premium touch, to an exciting dessert offering.

