

Cookie Cheesecake Bars Chocolate

SKILL LEVEL

2



TIME

30^m



YOU WILL NEED:

Baking Tray – 40cm x 30cm
Dawn® Scoop & Bake Vanilla Cookie Dough
Dawn® Cheesecake mix
Dawn® Chocolate Chunks

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 cookie dough sticking when rolling out.

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

Lift and place the cookie dough onto 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® Cheesecake mix.

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

Scatter the chocolate chunks across the top of the cheesecake mix evenly.

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 as they are or use Dawn toppings – caramel / chocolate sauce to create a delicious creamy cookie sweet treat.

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