



NATURES RECIPES

Custard Apple Cheesecake

Ingredients

Base:

- 1 pkt ginger nut

Filling:

- 250 g cream cheese
- 1/2 cup castor sugar
- 250 ml evaporated milk (cold)
- 3 teaspoons gelatine dissolved in 1/4 cup boiling water
- juice of 1 lemon or lime
- 1 large custard apple



Methods

1. Crush the biscuits finely, mix with the melted butter and the press into a 20cm tart tray and chill for half an hour.
2. Mix dissolved gelatine, smoothly blended custard apple and evaporated milk until thick.
3. Pour into base and put in fridge to set.
4. Decorate with slices of kiwifruit and sprinkle shredded coconut and toasted almonds on top to serve.

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