

WENDY'S MINI PASSIONFRUIT CHEESE CAKES

Makes: 12 individual serves - Prep time: 15 minutes - Set time, 3 hours (or overnight) in the fridge

Ingredients – Base:

5 [gingernut biscuits](#) or 8 (or any sugar free biscuit recipes)

2 tablespoons of melted butter or Coconut oil (sometimes I just blitz a cup of mixed nuts and use for the base, it is up to you)



Ingredients – Filling:

250g cream cheese

1 sachet of Diet Jelly crystals (used in the flavour of the fruit instead of gelatine)

3 tablespoons boiling water (to dissolve the jelly)

300ml cream (whipped)

fruit of 4 fresh passionfruits or ½ cup of strawberries (whatever fruit you wish to use)

Get making, not baking!

1. Place cupcake pans in cupcake tray
2. Dissolve Jelly in 3 tablespoons of boiling water, set aside to cool slightly
3. To make the base – crush biscuits in a food processor, combine biscuit crumbs with melted butter.
4. Distribute crumbs between patty pans, about 1 tablespoon per pan. Using your fingers press crumbs into base of pans, place in the fridge whilst making filling
5. To make filling – in a food processor blend cream cheese with fruit and cooled jelly Scrap filling into a bowl
6. In a separate bowl whip cream to stiff peaks
7. Gently fold whipped cream into cream cheese mix until combined
8. Remove bases from the fridge. top with filling
9. Gently tap cupcake tray on bench to settle filling
10. Place in the fridge for 3 hours or overnight

The Jelly must be diet jelly, it has no sugar for the passionfruit cheese cakes I use Aeroplane Diet Mango and Passionfruit, for Strawberry I use Strawberry jelly but have also used the new Vanilla Berry it is very nice too