



**spudshed**  
Fresh Food Market

## EASTER EGG CHEESECAKES

### INGREDIENTS

- 5 hollow Easter Eggs
- 40g Digestive biscuits
- 15g melted butter
- 150g cream cheese
- 25g icing sugar
- 50ml double cream



### METHOD

#### SERVING SUGGESTION

1. Use a knife to half your eggs
2. Crush up your digestive biscuits and add in your melted butter
3. Place half of teaspoon of this mixture into each egg base
4. Whisk up your double cream, cream cheese & icing sugar
5. Top each egg half with enough mixture to fill up to rim

Add any decorations you like and refrigerate or eat straight away!

Fresh from our WA farms to your kitchen