

Maltesers Malted No Bake Cheesecake Squares RECIPE

# Maltesers Malted No Bake Cheesecake Squares



<?xml version="1.0"?>
TIME

30 min

**INGREDIENTS** 

9 items

**MAKES** 

#### 16 servings

No oven? No problem! Try our cheesecake — the dessert you make in your fridge, with all the taste of Maltesers®.

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## **INGREDIENTS**

- 40g Maltesers, roughly chopped
- 8 Mini Maltesers Bunnies (cut in half)
- 150g lighter digestive biscuits
- 40g unsalted butter
- 340g light cream cheese
- 300g 0% fat Greek yoghurt
- 75g icing sugar
- 3 sheets gelatine
- 3 heaped tsp instant Malted drink powder

#### PRODUCTS USED



MALTESERS Chocolate Mini Bunnies Bag 58g

#### **SEE DETAILS**

Where To Buy

## **INSTRUCTIONS**

1. 1

Grease and line a 20cm square cake tin with baking paper or foil.

2 2

Whizz the biscuits in a food processor or place in a freezer bag and bash to crumbs.

3. 3

Melt the butter for a few seconds in a microwave, or in a pan on the hob, then mix into the biscuit crumbs.

4. 4

Press the damp crumbs into the base of the lined tin, you can use the flat bottom of a glass or the back of a spoon to make a flat layer of biscuit.

5. 5

Place into the fridge to chill while you make the topping.

6. 6

In a large bowl beat together the light cream cheese, 0% Greek yoghurt and icing sugar.

7. 7

Place the gelatin into a bowl and cover with cold water, to soften.

8.8

Mix the instant malted drink powder with 50ml water in a small pan and bring just to the boil. Remove from the heat.

9.9

Squeeze any excess water out of the softened gelatine sheets, then stir into the pan of malted liquid until dissolved.

10. 10

Pour this into the cream cheese mixture and whisk in.

11. 11

Stir in the chopped malteasers, then spoon into the tin on top of the biscuit base.

12. 12

Return to the fridge and leave to set for at least 3 hours, or over night.

13. 13

To serve, remove from the tin, using the paper to lift it out, cut into 16 squares and top each square with half a mini Maltesers Bunny.

## **More Recipes Like This**



## **Carrot Cake Traybake with Maltesers Easter Bunnies**

Cooking time

45 min

Ingredients

11 items

SEE DETAILS



### **Chocolate Banana Loaf**

Cooking time

60 minutes

Ingredients

12 items

**SEE DETAILS** 



## **Easter Egg Cookies**

Cooking time

7 minutes

Ingredients

9 items

## SEE DETAILS **★**



## **Maltesers Blondies**

Cooking time

45 min

Ingredients

9 items

**SEE DETAILS** 

## **Source URL:**

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