



Tropical Fruit Cheesecake

Ingredients:

Base

250g Plain biscuits

100g Unsalted butter



Filling:

500g cream cheese, softened

1/2 cup caster sugar

3/4 bottle [Wild Appetite Tropical Sensation Sauce](#)

1/2 cup of boiling water

1 tbs powdered gelatine

500 ml Cream

Topping:

1/4 bottle of [Wild Appetite Tropical Sensation Sauce](#)

Method:

BASE

Crush the biscuits using a plastic bag, rolling pin or food processor.

Add melted butter and combine.

Spoon mixture into a 26cm spring form tin. Smooth and flatten with a spoon and refridgerate until required.

FILLING

Pour the boiling water into a microwave proof bowl and sprinkle gelatine over, microwave for 30 seconds, or until the gelatine has dissolved.

In a food processor or large bowl, combine cream cheese, caster sugar and Wild Appetite Tropical Sensation Sauce. Blend until smooth. Add the gelatine mixture and pulse until combined.

In another bowl, softly whip the cream and fold into the cream cheese mixture. Gently pour onto the prepared biscuit base.

Smooth the top, cover and refridgerate overnight to set.

TOPPING

Drizzle extra measure of Wild Appetite Tropical sensation sauce over the cheesecake and serve!