



Cheese cake chocolate bites



Ingredients

Makes 30-40

Cookie Base

150g The Cheese Guy, whey cookies (plain)
30g Powdered Sugar (Icing sugar)
1 Teaspoon Salt
113g Melted Butter
Pinch of Cinnamon (optional)

Cheese Layer

454g The Cheese Guy Ricotta Cheese, softened
125g Powdered Sugar (Icing Sugar)
1 Teaspoon Vanilla Oil (Extract)

Chocolate Coating

525g Chocolate Chips, melted



Method

Cookie Base

In a plastic bag, crush the cookies finely, with a rolling pin.
In a large bowl, combine cookies, powdered sugar, salt, and melted butter, (and pinch of cinnamon) stirring until the mixture is the texture of wet sand. Place the cookie mixture into a baking dish lined with cooking sheet. Press the mixture down with the back of a spoon to create an even layer. Freeze for ten minutes.

Cheese Layer

In a bowl, combine ricotta cheese, powdered sugar and vanilla, stirring until smooth.
Spread the cheese mixture evenly on top of the cookie base. Freeze for one hour.

Transfer the frozen cheesecake onto a cutting board, peeling away the cooking sheet.

Slice one centimeter strips horizontally, then vertically, creating little cheesecake cubes.

In a medium bowl, microwave the chocolate in 20-second intervals, stirring in between, until melted and smooth.

Dip the cheesecake cubes in the chocolate, dripping off excess, and set them on a tray lined with cooking sheet.

Repeat with the remaining cubes.

Freeze for 15 minutes, then serve and enjoy!

