

## Ginger Margarita Cheesecake

1-250g cream cheese

1-250g pack ginger cookies

50 gram butter

100g caster sugar

50mil water for gelatine plus one tablespoon gelatine

600 mil thickened cream

100g Kick Ice Margarita mixture or use 30mil margarita liquid mix

Christmas ginger bread man/star cookies/chocolate balls for decorating

### Method: Using Delicake cake ware

Crush biscuits and combine with 50g melted butter in the assembled Delicake Master. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 20 minutes

Combine cream cheese, caster sugar then add 300mil cream and whisk using a hand held mixer. Add gelatine and mix for a further one minute.

Spray inside the sleeve with oil and pour mixture on the biscuit base.

Refrigerate overnight or till set.

Mix 300mil cream with Kick Ice mix or with 30mil margarita liquid mix till thickened, pour over the cheesecake mixture. Refrigerate till set.

Add decorations just before serving.

Remove sleeve upwards from the base. Cut & serve from the base.

You can re-assemble sleeve and lid to store in the fridge.

Use the same ingredients for the SSM & double the wet ingredients for VRM & 375g biscuits & 75g butter.