



HOMEMADE BY CBHS

TREAT *yourself*

Bite-sized Santas

Simple, fun treats you can make with the whole family.
Makes 24 mini cheesecakes.

59 calories | 2 grams protein | 4 grams sugar | 97 mg calcium

Ingredients

Base:

4 Weet-Bix, blitzed into crumbs
1.5 tbs coconut oil or cpha

Filling:

250g light cream cheese
½ cup ricotta cheese
1/3 cup sugar
1 egg, 1 egg yolk
2 drops vanilla essence
1.5 tbsp all-purpose flour

Santa tops:

Piped ricotta for Santa hat
1 punnet of strawberries
Chocolate drops for eyes

Why it's good for you

- ♥ This recipe is good for the soul. Here at the CBHS, we believe you can enjoy all food in moderation. And, how could you resist these cute treats?
- ♥ We have made some healthy edits to the original recipe, including reducing the sugar by more than half, using Weet-Bix instead of biscuits and light cream cheese instead of full fat, however it is still a treat food. Enjoy in moderation.



Method

1. Preheat the oven to 160C.
2. Prepare mini cupcake moulds with butter or spray olive oil.
3. Blitz up Weet-Bix in a food processor until they resemble breadcrumbs.
4. In a bowl, mix coconut oil (heated) and blitzed Weet-Bix together until combined.
5. Firmly press 1 tsp of mixture into the moulds to form the base, and bake for 5 mins, set aside to cool.
6. In a clean bowl, combine cream cheese, ricotta and beat until smooth.
7. Add sugar and vanilla and beat until smooth, scraping down edges as required.
8. Using a spatula, gently fold through flour until just combined.
9. Divide mixture evenly among cupcake moulds until full.
10. Bake in oven for 12-14mins or until puffed, set around edges and a little jiggly in the centre.
11. Turn off oven and let cool with door cracked for 5mins.
12. Cool in moulds and transfer to the fridge when cooled.
13. Top with strawberry, pipe on ricotta and use two chocolate drops for the eyes.

