

**Name**

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Recipe Title

Sweet Cream Cheesecake

Recipe Ingredients

6 oz. Shortbread Cookies
1/2 oz. Melted Butter
1 packet (1/4 oz.) Unflavored Gelatin
2 tbsp Cold Water
1 lb Full-Fat Cream Cheese (room temp.)
1/2 cup Granulated Sugar
1/2 tsp Lemon Juice
1 tsp Vanilla Extract
pinch Salt
1/2 cup Cream (room temp)
1/2 cup International Delight Sweet Cream Creamer (room temp)
food coloring

Recipe Instructions

1. Place a silicone pan on a baking sheet, either fun shapes or regular muffin silicone pan. Blitz the shortbread cookies in a food processor until they're fine crumbs, or crush them in a plastic bag with a rolling pin until they're finely crumbled. Mix them in a bowl with the melted butter.
2. Divide the shortbread crumbs between each cavity in the silicone pan, if using a muffin pan firmly press the crumbs into the bottom of the pan to form cheesecake crust. If using fun shaped pan, you'll do this step almost last.
3. Place the cold water in a small bowl, and sprinkle the gelatin on top. Whisk them together then let the bowl sit for 5 minutes so the gelatin can hydrate and absorb the water. Once it feels very firm, microwave it for 10-15 seconds, until fully melted and liquid.
4. Put the cream cheese in a bowl and use a large stand mixer, or a hand one, to beat it until it is smooth, creamy, and free of lumps. Add the sugar, lemon juice, vanilla, and salt, and mix well, scraping the bottom and sides of the bowl occasionally.
5. With the mixer on low speed, gradually add the cream and creamer, mixing until everything is smooth and well-combined. Finally, add the liquid gelatin and mix it in. Finish mixing by hand, scraping the sides and bottom well.
6. Divide the cheesecake into 3 different bowls, stir a drop of food coloring into each one and mixing until the color is smooth and uniform.
7. Take your first color and divide it between the silicone pan. Spread it into a smooth layer with the back of a spoon, then add a second color on top.
8. Continue layering the cheesecake colors until all of them have been added to the pan. If using a fun pan, this is where you would add the cheesecake crust, placing it on top of the filling and pushing it together with a spoon to make a thicker crust.

9. Place the cheesecakes in the freezer for at least 2 hours to firm up. They should feel solid to touch before you try to unmold them.

10. To unmold, simply press from the bottom of the cavities and turn it upside down, pushing the cheesecake out into your hand. Let them sit at room temp for about 30 minutes to defrost before serving, they can also be stored in the refrigerator for several days after unmolding.