



Farmhouse Layered Cheesecake

Makes 4

Preparation time: 15 mins

Biscuit base

Digestive biscuits, crumbled	4 digestive
Toasted muesli	1 cup
Brown sugar (optional)	2 teaspoons
Large pinch cinnamon powder	
Butter, melted	35g

Filling

Dairy Farmers Thick & Creamy Lemon Cream yoghurt 2 cups

Citrus topping

Fresh citrus fruits eg, orange, lime	150g
Cornflour	1 teaspoon
Lemon juice	2 tablespoons
Caster sugar	2 tablespoons

1. Combine all ingredients for citrus topping in a saucepan. Cook over medium heat for 4 to 5 minutes until the fruits break down and release juice (if the sauce is too syrupy, add a little more cornflour to thicken). Remove from heat, and set aside to cool
2. Combine the crumbled biscuits and muesli, along with the melted butter, ground cinnamon, and sugar. Spoon into four serving glasses, and press nicely to the base
3. For filling, divide the Dairy Farmers Thick & Creamy Lemon Cream yoghurt between the four glasses
4. Spoon over the cooled citrus topping