



Black Cherry Cheesecake Filled Easter Eggs



Serves
4



Prep
15 mins



Cooking
Over night



Ingredients

- 410g can Princes Black Cherry Fruit Filling
- 4x ½ Easter egg shells
- 150g chocolate brownie chunks
- 200g Mini Eggs
- 300g soft cheese
- 50g icing sugar
- 140g double cream
- ½ teaspoon vanilla extract
- Sprinkle of sea salt – sprinkle

Method

1. Whip the double cream and leave to one side.
2. Place the soft cheese, icing sugar, salt and vanilla in a bowl, then beat with an electric mixer until smooth.
3. Fold in the whipped double cream, followed by the cherry fruit filling and place in the fridge.
4. Take 4 easter egg halves and spread the chocolate brownie chunks out between them.
5. Pour the cheesecake mix over the brownies and smooth over with a spatula or knife to get a flat finish. Leave in the fridge overnight to set.
6. Decorate with mini eggs or any other chocolate.

