



PREP: 30 min  
COOK: 5 min  
SERVES: 6

## Cheesecake Filled Easter Eggs Recipe

These are almost too cute for words - but definitely not too cute to eat! These little 'eggs' are filled with creamy cheesecake and a fruity 'yolk'. Did someone say cookie soldiers?

### Ingredients

#### Eggs

- 6 medium hollow Easter Eggs
- 150g cream cheese, softened
- 1/4 cup (40g) icing sugar, sifted
- 1/2 tsp lemon juice
- 1/2 tsp Queen Vanilla Bean Paste
- 1/2 cup (125ml) thickened cream

#### Yolk

- 1 passionfruit, pulped (or 2 tsp mango or peach nectar)
- 1 tbsp apricot jam
- 15g unsalted butter

### Method - Eggs

#### STEP 1

Using a small serrated knife, carefully remove the tops of the chocolate eggs. (Note: to make a straighter cut, heat the knife under warm water first)

#### STEP 2

Once complete, place chocolate eggs in the fridge while preparing cheesecake filling. Egg cups or an egg carton work well for this.

#### STEP 3

Place cream cheese, icing sugar, lemon juice and vanilla bean paste in a large mixing bowl and beat on high with an electric mixer until the mixture is smooth and fluffy, about 3-4 minutes. Set aside.

#### STEP 4

Carefully whip thickened cream in a separate mixing bowl to stiff peaks, taking care not to over whip.

#### STEP 5

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## Method - Eggs

Using a whisk, gently combine whipped cream into cream cheese mixture until smooth. Carefully spoon or pipe mixture into prepared chocolate shells. Chill eggs in fridge for at least 30 minutes to allow filling to set.

## Method - Yolk

### STEP 1

While eggs are chilling, prepare the 'yolk'. Strain passionfruit pulp to remove the seeds and place in a small saucepan with the apricot jam and butter. Gently heat on low, whisking until the butter melts and the mixture is smooth. Remove from heat and allow to cool for 5 minutes. Refrigerate until it slightly thickened.

### STEP 2

Using a small spoon or the tip of a spoon, carefully scoop out a hole in the centre of each cheesecake, about 1 cm deep and wide. Fill hole with some of the chilled passionfruit sauce and return the eggs to the fridge to chill again for at least 30 mins.

### STEP 3

Remove eggs from the fridge about 10 minutes before serving. Eggs can be made 2-3 days in advance, simply store in an airtight container covering the eggs in cling wrap to prevent drying out.

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