



PREP: 40 min  
COOK: 40 min  
SERVES: 15

## Strawberry Split Cheesecake Slice

A ridiculously easy recipe - this slice is rich, decadent, creamy and totally pretty in pink!

### Ingredients

150g white chocolate  
100g butter  
2 large eggs  
1 tsp Queen Organic Vanilla Bean Paste  
1 1/4 cup (190g) plain flour  
2/3 cup (150g) caster sugar  
250g cream cheese  
1/3 cup (75g) caster sugar, extra  
1 large egg, extra  
1 teaspoons Queen Strawberry Essence  
Queen Rose Pink Food Colour

### Method

#### STEP 1

Preheat oven to 160C (fan forced). Grease and line a 16x26cm slice tin with baking paper.

#### STEP 2

Melt chocolate and butter together in a heat proof bowl over simmering water. Allow to cool slightly.

#### STEP 3

Whisk together the eggs and vanilla, add the cooled chocolate mixture, flour and sugar. Mix until just combined. Press into prepared tray

#### STEP 4

Beat the cream cheese and extra sugar until creamy and smooth. Add egg and strawberry essence and mix well. Tint with food colour and swirl until desired colour achieved.

#### STEP 5

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Method

Spread evenly over the base, and then swirl the base layer and cheesecake layer together with a knife or kitchen skewer.

### STEP 6

Bake for 35-40 minutes, until crumbs cling to a skewer inserted in the centre. Allow to cool fully before slicing.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](https://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.