



PREP: 45 mins +
chilling
COOK:
SERVES: 24

Cheesecake Jelly Slice

This classic Australian triple layer slice has a firm biscuit base, a luscious creamy cheesecake middle and wobbly jelly to top it off! Slice into squares and watch them disappear!

Ingredients

Base

250g wheat biscuits, crushed
150g butter, melted

Cheesecake

1 sachet Queen Gelatine Powder
¼ cup (60ml) boiling water
250g cream cheese
300ml cream
1/3 cup (50g) icing sugar
1 tsp Queen Natural Extract

Jelly

Method - Base

STEP 1

Grease and line a slice tin with baking paper, set aside.

STEP 2

Combine biscuits and melted butter until well mixed. Press evenly into slice tin using the back of a spoon to smooth. Refrigerate for 30 minutes to set.

Method - Cheesecake

STEP 1

Place ¼ cup boiling water into a small microwave safe bowl and mix in Gelatine Powder. Microwave for 30 seconds, stir well and allow to cool slightly.

STEP 2

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Ingredients

1 sachet Dr. Oetker Gelatine Powder
400ml boiling water
2 tsp Queen Strawb'ry & Cream
Flavour for Icing
1/3 cup (75g) caster sugar
[Queen Red Gel Food Colour](#)

Method - Cheesecake

Beat cream cheese until smooth, then add cream and sifted icing sugar and mix until well combined. Add cooled Gelatine and Vanilla Bean Paste to cream cheese mixture and mix well. Pour over set biscuit base and smooth well as uneven areas will be visible through the jelly layer. Refrigerate for one hour to set.

Method - Jelly

STEP 1

Once set, prepare jelly. Combine Gelatine Powder with 400ml freshly boiled water. Add Strawb'ry & Cream Flavour, caster sugar and 2 drops of Food Colour Gel to mixture. Stir vigorously until gelatine and sugar dissolve. Cool to room temperature.

STEP 2

Once cooled, remove slice from fridge and carefully pour jelly over cheesecake layer. Refrigerate for at least one hour or until set.

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