



PREP: 15 min  
+2-3  
hours chill  
COOK:  
SERVES: 16

## Butter Popcorn Cheesecake Slice

All your favourite snacks combined into one delicious slice! We've used salted pretzels in the base to perfectly compliment the rich Butter Popcorn flavoured cheesecake topping.

### Ingredients

#### Base

- 125g pretzels
- 125g plain sweet biscuits
- 125g unsalted butter, melted

#### Cheesecake

- 500g full-fat cream cheese, softened
- 1 ¼ cup (190g) icing sugar
- 3 tsp Butter Popcorn Flavour for Icing
- 2 cups (500ml) thickened cream, room temperature
- 2 sachets Queen Gelatine Powder
- ¼ cup (60ml) boiling water

### Method - Base

#### STEP 1

Place pretzels and biscuits in a food processor and process to a fine crumb, and butter and process to combine. Pour into prepared pan and press into base using the back of a spoon. Place in fridge to chill for 20 minutes.

### Method - Cheesecake

#### STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, combine cream cheese and icing sugar. Add Butter Popcorn Flavour for Icing and cream, mixing until smooth. Sprinkle gelatine over boiling water and mix to dissolve. Mixing constantly, gradually add to cheesecake mixture in a thin stream and mix until well combined.

#### STEP 2

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## Ingredients

Caramel popcorn, to top

## Method - Cheesecake

Place in the fridge for 2-3 hours to chill, before topping with caramel popcorn to serve.

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