



PREP: 20 mins +
Freezing
+ Chilling
COOK:
SERVES: 8-10

Pastel Rainbow Unicorn Cheesecake Recipe

This beautiful no-bake cheesecake looks impressive, but couldn't be simpler to make at home! A splash of fruity Unicorn Dream Flavour for Icing makes it taste extra magical.

Ingredients

Base

125g sweet biscuits
60g butter, melted
2 tsp brown sugar
Pinch salt

Cheesecake

400g full-fat cream cheese, softened
2 cups (500ml) thickened cream
¾ cup (110g) icing sugar
2 tsp lemon juice
20g powdered gelatine

Method - Base

STEP 1

Process biscuits, salt and brown sugar in a food processor until fine. Gradually add melted butter and stir until well combined. Press into the base of a 9 inch (23cm) springform pan lined with baking paper on the base only. Use the back of a spoon to smooth out and flatten.

Method - Cheesecake

STEP 1

Prepare cheesecake filling by creaming softened cream cheese and icing sugar until smooth. Gradually add lemon juice and Vanilla Extract for Icing and mix until smooth. Add cream and mix 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.

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Ingredients

2 tbsp (40ml) boiling water
2 tsp Natural Vanilla Extract
Food Colour Gel in Hot Pink
Food Colour Gel in Purple
Food Colour Gel in Teal
Food Colour Gels in Yellow

Cream

200ml whipped cream, to decorate

Method - Cheesecake

STEP 2

Divide cheesecake mixture equally (use kitchen scales if you have them) into four bowls. Tint with food colour and adjust colour intensity until you have the desired shades of teal, purple, pink and yellow.

STEP 3

Pour blue mixture over biscuit base and freeze for 20 minutes, ensuring the layer is completely frozen before adding the next layer (do not chill bowls of coloured mixture, keep on bench until ready for layering). Repeat with remaining layers then after the final freezing period, refrigerate for 4 hours.

Method - Cream

STEP 1

Once firm, gently release the tin and garnish with whipped cream and coloured sugar. Use a sharp knife, dipped in hot water and dried to cut clean slices, wiping knife between each cut.

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