

Mini Easy Raspberry Cheesecakes

1 pack chilled fresh choc chip cookie dough
300g soft cheese (Philadelphia or own-brand equivalent)
3tbsp icing sugar
30ml of raspberry coulis (or more to taste)
Freeze-dried raspberry pieces for dusting (or a fresh raspberry)

- 1 Place walnut sized pieces of cookie dough in deluxe mini muffin pan and bake at 180 degrees for 8-10 mins
- 2 Whilst still hot press with mini tart shaper to make 24 tart shells, leave to cool
- 3 Mix together cheese, sugar and raspberry coulis until smooth
- 4 Fill easy accent decorator and pipe in swirls of filling to cookie cases
- 5 Decorate with freeze-dried raspberry pieces