

No Bake Dessert Cake



- 1 Pack ANZAC 300g Biscuits
- 1 cup Sherry, Butterscotch, Schnapps or Baileys (can be substituted with apple juice)
- 300ml whipped cream
- 100g dark chocolate, melted
- 1 Flake, crumbled or 80g chocolate, grated
- 30g cocoa powder, for dusting

1. Choose a large rectangular serving platter.
2. Fold the melted chocolate into the whipped cream until well combined.
3. Place the Sherry, Schnapps or Baileys into medium bowl.
4. To assemble:
 - a. Dip two ANZAC Biscuits into the Sherry, Schnapps or Baileys and then sandwich together with a little cream. Continue with remaining Biscuits.
 - b. Spread a little cream onto one side of the sandwiched Biscuits and lay on the serving platter, continue with the cream and Biscuits until a log is formed.
5. Cover the entire log with the chocolate cream and decorate with the chocolate flake pieces and dust with cocoa powder.
6. Cover with plastic wrap and refrigerate for 4 hours prior to serving.
7. To serve: slice diagonally and serve with a pool of raspberry, caramel or chocolate sauce.

SERVES: 6-8
PREPARATION TIME: 20 minutes

Chocolate Tarts



- 1/2 pack ANZAC 300g Biscuits
- 1 egg, beaten
- 100g butter, melted
- 200g dark chocolate, melted
- 200ml thick cream
- 2 eggs, beaten
- Icing sugar to serve

1. Place ANZAC Biscuits into the work bowl of a food processor and process until Biscuits resemble fine crumbs.
2. Spoon ANZAC Biscuit crumbs into a mixing bowl with the egg and melted butter and mix until well combined.
3. Press ANZAC Biscuit mixture onto the base and sides of 6 loose based flan tins or 1 X 24cm loose based flan tin. Set aside.
4. Blend together the melted chocolate, cream & eggs until well combined.
5. Pour mixture into the pre-prepared bases and place on an oven tray.
6. Bake in the pre-heated oven 170c for 30 minutes. Remove and cool. Serve warm or cold dusted with icing sugar.

SERVES: 4-6
PREPARATION TIME: 10 minutes
COOKING TIME: 30 minutes



English Toffee Cheesecake



- 1/2 pack ANZAC 300g Biscuits
- 100g butter, melted
- 400g cream cheese, softened
- 300 ml cream
- 1 tsp vanilla essence
- 1 tbsp caramel topping
- 2 tsp gelatine
- 1 tbsp hot water
- 100g English fudge squares, melted
- Cinnamon to serve

1. Place the ANZAC Biscuits into the work bowl of a food processor and process until Biscuits resemble coarse crumbs.
2. Add the melted butter to the work bowl and process until well combined.
3. Press ANZAC Biscuit mixture into the base and sides of a 20cm spring-form tin (press mixture with a flat-based glass for best results). Refrigerate.
4. Beat the cream cheese, cream, vanilla and caramel topping until smooth. Dissolve the gelatine in the boiling water and pour into the mixture and mix until well combined.
5. Pour the mixture over the prepared base and dollop the melted fudge into the cheese cake mixture and swirl with a skewer.
6. Refrigerate for two hours until firm.
7. Serve dusted with cinnamon in wedges with a little caramel or toffee syrup.

SERVES: 5-8
PREPARATION TIME: 15 mins