

# ANZAC Cheesecake log



20 Minutes



Serves 6 - 8



Dessert

## INGREDIENTS

- 600ml Thickened Cream
- 4 tbsp Golden Syrup
- 250g Cream Cheese, at room temperature
- 300g UNIBIC ANZAC biscuits\*
- 2 tbsp Shredded Coconut
- 150g Caramel or Salted Caramel Desert Sauce (buy or make, recipe below)
- Rectangular serving plate: 30cm x 15cm
- \* using 20 biscuits; two packets will make a larger serving size



## COOKING INSTRUCTIONS

1. Place cream in a large bowl with two tablespoons of golden syrup. Using electric beaters, beat until stiff peaks form. Set aside.
2. In a separate large bowl, using electric beaters, mix cream cheese and remaining golden syrup until smooth. Fold through 1 tablespoons of whipped cream mix until combined.
3. Spoon two heaped tablespoons of cream mixture onto the base of a serving plate and spread to form a straight line.
4. To assemble, spread one ANZAC biscuits with ½ teaspoon of caramel followed by a heaped teaspoon of cream cheese mix, then firmly sandwich with another ANZAC biscuit. Top with another ½ teaspoon of caramel, followed by heaped teaspoon of cream cheese mix. Repeat so you have a stack of four biscuits, four layers of caramel and cream, and finish stack with another ANAZC biscuit.
5. Place biscuit stack on its side so it vertically sits on cream on the serving plate.
6. Repeat until all ANZAC biscuits are used, ensuring you squeezing together each biscuit addition, to form a log.
7. Once all biscuits are on the plate take the remaining whipped cream and spread all over the biscuits to form a cream covered log.
8. Cover loosely with foil and refrigerate for minimum 4 hours or overnight.
9. Before serving heat two tablespoons of salted caramel in microwave for 5 seconds and drizzle over log.
10. Sprinkle with coconut and serve immediately.



## GOLDEN SYRUP CARAMEL

- 60g butter
- 1/4 cup brown sugar
- 1/3 cup golden syrup
- 2 tablespoons thickened cream

1. Place butter, brown sugar and golden syrup in a small saucepan over medium heat.
2. Cook, stirring for 5 minutes or until smooth and butter and sugar have melted. Stir in cream.
3. Bring to the boil and simmer for a further 2 minutes. Remove from heat and cool in saucepan for 20 minutes before transferring to a bowl.