



strawberry marble cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

500 g cream cheese-soften

½ lemon –extract juice

1 cup condense milk

2 tbsp flour

3 eggs

For chocolate base:

½ cup cocoa powder

125g butter

½ cup brown sugar

1 tsp vanilla

1 cup flour

2 eggs

For glazed

200g strawberries

1/2 cup sugar

2 tbsp cornflour

1/3 cup water

½ lemon- extract juice

Instructions

1. For base: melt butter ,sugar,and cocoa in a pan. Cool.
2. Add eggs, flour and vanilla, stir till well combine. Pour into a loose bottom tin which is greased. Out side the tin secure with aluminium foil .
3. Meanwhile for the cheese mixture, mix altogether to form a smooth batter, Pour into the cocoa batter which is in the tin, swirl it with a spoon to get the marble effect. Bake in preheated oven at 200 C for 45 mins or till firm. Cool.
4. To make the glazed, mash the strawberries . In a pan heat sugar , water and corn flour. Add the strawberries. Cool completely then glaze the cake .
5. Chill before cutting.