

2 min read

# No-bake Mini Mango Cheesecake



Creamy and delicious mini mango cheesecakes! These are no-bake and super easy to make. The perfect dessert for summers. Let's take a look at the recipe!



Servings : 4

**Ingredients :**

- Digestive biscuits - 75g
- Butter - 25g
- Mango puree - 110g
- Cream cheese - 97g
- Condensed milk - 50g
- Caster sugar - 30g
- Heavy cream - 100ml
- Fresh mangoes (optional)

**Instructions :**

1. Crush the biscuits using a food processor or a rolling pin into a powder.
2. Melt the butter and add it to the crushed biscuits and mix well. The mixture should resemble wet sand.
3. Take your favorite cups or glasses and add 2 tbsp of the biscuit mixture to each glass. Press down the mixture firmly using the back of a spoon to form the crust layer.
4. Keep the cups in the fridge to set while we make our filling.
5. Into a bowl, add the room temperature cream cheese, mango puree, condensed milk and caster sugar and mix using a hand mixer or a stand mixer until well combined and smooth.
6. Take a separate bowl and add in the cold heavy cream and whip using a hand mixer or a stand mixer until it has stiff peaks.

7. Add the whipped cream to the cream cheese mixture and fold gently using a spatula until everything is well combined. Be gentle while folding so that you don't knock out any air that you whipped into the cream and don't overmix.
8. Add the prepared filling into the cups on top of the crust layer. Refrigerate the prepared cups of 6 hours or overnight so that the cheesecake sets.
9. Once it's nicely set, chop up some fresh mangoes and add on top. I cut some thin mango slices and placed them on top to form a rose shape.
10. The cheesecakes are ready to enjoy!

