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Organic ginger



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anic ginger



Grocery List

Milk

Eggs

Chives

2 White Onions



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Tomato

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Caramel Strawberry Milkshake

PREP TIME
15 MINPREP TIME
15 MINSERVINGS
4 PEOPLE **Ingredients****Instructions**



Caramel Strawberry Milkshake

PREP TIME
15 MINPREP TIME
15 MINSERVINGS
4 PEOPLE

Ingredients

For the crust

- 400g graham crackers
- 150g unsalted butter, melted

For the cheesecake

- 300g marshmallows
- 175g unsalted butter, melted
- 500g Philadelphia cream cheese, softened
- 250ml thickened/whipping cream, warm
- 3 tbsp powdered gelatin + 3 tbsp water
- 5 drops purple food gel
- 3 drops blue food gel

Instructions

- 1 To prepare crust add graham crackers to a food processor and process until you reach fine crumbs. Add melted butter and pulse 3-4 times to coat crumbs with butter.
- 2 Pour mixture into a 20cm (8") tart tin. Use the back of a spoon to firmly press the mixture out across the bottom and sides of the tart tin. Chill for 30 min.
- 3 Begin by adding the marshmallows and melted butter into a microwave safe bowl. Microwave for 30 seconds and mix to combine. Set aside.
- 4 Next, add the gelatine and water to a small mixing bowl and mix to combine. Microwave for 30 seconds.
- 5 Add the cream cheese to the marshmallow mixture and use a hand mixer or stand mixer fitted with a paddle attachment to mix until smooth.
- 6 Add the warm cream and melted gelatin mixture and mix until well combined.
- 7 Add 1/3 of the mixture to a mixing bowl, add purple food gel and mix until well combined. Colour 1/3 of the mixture blue. Split the remaining mixture into two mixing bowls, colour one pink and leave the other white.
- 8 Pour half the purple cheesecake mixture into the chill tart crust. Add half the blue and then add the remaining purple and blue in the tart tin. Use a spoon to drizzle some pink cheesecake on top. Use a skewer or the end of a spoon to swirl the pink. Add some small dots of the plain cheesecake mixture to create stars and then sprinkle some more stars on top before chilling for 2 hours.
- 9 Slice with a knife to serve.

Nutrition Facts

Calories	219.9
Total Fat	10.7 g
Saturated Fat	2.2 g
Cholesterol	37.4 mg
Sodium	120.3 mg
Potassium	32.8 mg
Total Carbohydrate	22.3 g
Sugars	8.4 g
Protein	7.9 g



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