Sneezecake’s Cheesecake

You will need

For the cheesecake
- 8oz cream cheese, softened
- 100g caster sugar
- 1 egg
- 1 tsp mint extract
- 4 drops green food colouring
- 1 cup white chocolate chips

For the brownie
- 70g plain flour
- 200g caster sugar
- 60g cocoa powder
- 1 tsp baking soda
- 110g unsalted butter, melted
- 2 eggs

Instructions

Preheat the oven to 180°C / gas mark 4.

Making the cheesecake
1. Beat the cream cheese in a bowl until smooth.
2. Add the sugar, egg, mint extract and food colouring. Beat until smooth.
3. Fold in the white chocolate chips, then set aside.

Making the brownie
1. Mix the flour, sugar, cocoa powder and baking soda in a separate bowl until combined.
2. Add the butter and eggs. Beat until smooth.

Combining and baking
1. Use paper cases to line a muffin tin.
2. Half fill each cup of the muffin tin with brownie mixture.
3. Put a layer of cheesecake mixture on top of the brownie mixture.

Can you guess my secret ingredient?

Remember to grab an adult to help you!

Why not give these a try for your Red Nose Day bake sale?