

# Rainbow Cheesecake

## **Ingredients:**

250g Arnott's Nice Biscuits

200g butter, melted

4x pkt jelly crystals (blue heaven, strawberry, lemon & grape)

500ml boiling water

600ml cream

4x250g cream cheese

## **Method:**

1. Line a 20cm square cake pan with baking paper. Blend biscuits until fine crumbs. Add butter and mix well. Then press into cake pan and place in the fridge until firm.
2. Place jelly crystals in separate bowls, take a spoonful of each and set aside.
3. Note - this step is repeated 4 times – ½ cup of boiling water into 1 bowl of jelly crystals and mix well. Add 250g cream cheese and blend. Pour on top of biscuit base and freeze for approximately 10 minutes. Repeat until the 4 layers are done.
4. Mix 150ml cream to each of the different jelly crystals that were set aside, pipe on top and enjoy.