



Cream Cheese Slice

Culinary Love Recipe

Ingredients

- 3 packets of lattice biscuits (48 biscuits)
- 250g Philadelphia cream cheese
- 250g unsalted butter
- 250g castor sugar
- 1 heaped teaspoon gelatine
- lemon juice
- 1 teaspoon vanilla essence

Method

1. Cream cheese, butter & sugar together until smooth.
2. Melt gelatine in less than a 1/4 cup of boiling water, make up to 1/4 cup with lemon juice, add vanilla essence.
3. Add liquid to creamed mixture.
4. Line 7"x11" lamington tin (or whatever size you have) with foil, arrange biscuits shiny side down to fill tin (close together) , spread cheese mixture on biscuits & arrange the other biscuits on top, shiny side up.
5. Freeze. Keep slices in fridge or freezer. (I keep in freezer, & eat them straight from freezer--nice & crunchy. ENJOY!!

Please Note

While this recipe is best with Lattice biscuits, we note that they may not be available in your country. If you cannot locate them, try searching for a hard biscuit that would also be suitable for this slice.

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