



WHIRL RANGE
BUTTER
FLAVOURED
VEGETABLE OIL



A *whirl* of difference

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Lemon & Lime Cheesecake

Time

20 minutes

Ingredients

Base

1 Tablespoon of sugar

10 digestive biscuits

20g oats

1 Tablespoon of honey

100g of Reduced Salt Whirl

Filling / Topping

500g Mascarpone,
(or soft cream cheese)

1 Tablespoon of icing sugar

1 lemon & 1 lime

Finely grated zest, & juiced

Method

- Crush digestive biscuits & add sugar, oats, honey & Reduced Salt Whirl.
- Press mix into four ring moulds or a six inch pie dish (with removable base).
- Put mix into the fridge to chill.
- Stir cream cheese, icing sugar, lemon & lime juice & zest until smooth, (do not over whip).
- Add topping to base & chill until you come to serve.
- Put ring on serving plate, remove ring, or quarter the whole ring.
- Decorate the top with raspberries, strawberries and a sprig of mint or twist of lemon.
- Finish off with double or whipped cream.

*It cooks like
butter but better!*

