no-bake easter cheesecake

TIME	5 minutes
INGREDIENTS	14 items
MAKES	12 servings

This M&M'S Speck-tacular layered cheesecake is an impressive dessert for any Easter celebration.

INGREDIENTS

- 1 pack of M&M'S Speckled Eggs
- 3/4 cup digestive biscuits
- 1/4 cup butter, melted
- 450g plain light cream cheese, at room temperature
- 3/4 cup low-fat sour cream
- 1/2 cup granulated sugar
- 1/4 tsp vanilla extract
- 11/2 pkgs unflavoured gelatin powder
- 1 to drops purple food colouring gel
- 1 to drops green food colouring gel
- 1 to drops yellow food colouring gel
- 1 to drops pink food colouring gel
- 1/4 cup heavy cream
- 1 tbsp icing sugar

INSTRUCTIONS

1. Reserve 12 M&M'S Speckled Eggs; set aside. Finely chop remaining M&M'S; set aside.
2. Grease 15cm springform pan; set aside.
3. In a small bowl, stir together digestives, melted butter and chopped M&M'S; press into bottom of springform pan. Freeze for 25 to 30 minutes or until firm.
4. In a large bowl, using handheld electric mixer, beat cream cheese and sour cream until smooth. Stir in granulated sugar and vanilla until combined; set aside.
5. In 1-cup measure, stir together 1/4 cup cold water and gelatin; let stand for 3 to 5 minutes or until bloomed. In small bowl or tall glass, add 1/4 water and microwave on HIGH for 1 to 2 minutes or until boiling. Pour into bloomed gelatin and stir until completely dissolved and melted. Pour mixture into cream cheese mixture.
6. Divide cheesecake batter evenly among 4 medium bowls. Stir purple food colouring

gel into one bowl. Stir green, yellow and pink food colouring gel into their own bowls.
7. Spoon purple batter on top of crust; smooth top. Repeat with the green, yellow and pink batters.
8. Refrigerate cheesecake for at least 4 to 6 hours or until set (overnight is best).
9. Just before serving, in another small bowl, using handheld electric mixer, beat heavy cream and icing sugar for 3 to 5 minutes or until stiff peak start to form. Transfer to piping bag fitted with desired piping tip.
10. Pipe whipped cream mixture evenly along the edges of the cheesecake and garnish with reserved M&M'S Speckled Eggs. Slice into 12 servings.

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