

Allergens*:



Gluten



Milk

Chocolate and raspberry Weetabix cheesecake



Cost
per person
69p

See
ingredients
and cooking
method
overleaf...



Serves 1

Try getting creative with Weetabix... our simple, easy to make cheesecake recipe is rich and delicious. You can change the flavours to suit your taste.



Equipment

- Tupperware
- Bowl
- Weighing scales
- Spoon

* Ingredients and allergens may vary from different food shops and any Quorn products can contain egg, gluten, and milk, so to always check the label

Chocolate and raspberry Weetabix cheesecake



Ingredients:

- 2 Weetabix
- 100g fat free yogurt
- 1 tsp cocoa
- 100ml semi skimmed milk
- 80g frozen raspberries
- Honey



Method:

Crush the Weetabix in a Tupperware pot.

Mix in the milk and press firmly to the bottom of the Tupperware pot to make the base

In a sperate bowl, mix together the yogurt, cocoa and a teaspoon of honey.

Put on top of the Weetabix base and top with raspberries.

Enjoy straight away or leave overnight!

If you go to the gym and want to up your protein intake, you can swap the coca for half a scoop of chocolate protein powder!