



Fuchsia Wheat Flakes Original Taste Mango Cheesecake

Indulge in a creamy Truffle Mango Cheesecake, where velvety mango meets a rich truffle base. Crushed Wheat Flakes Original Taste & digestive biscuit add an irresistible crunch, balancing the sweetness and richness. Topped with fresh mango slices and a sprinkle of Wheat Flakes Original Taste, it's a perfect blend of flavors and textures in every bite!



Ingredients

For the Base:

- 100g crushed Fuchsia Wheat Flakes Original Taste + digestive biscuit
- 100g melted butter
- 50g chopped chocolate truffles

For the Filling:

- 250g cream cheese
- 200ml heavy cream
- 100g powdered sugar
- 200g mango puree
- 4 tsp gelatin
- 3 tbsp water

For Topping:

- 1/2 cup crushed Fuchsia Wheat Flakes Original Taste
- 1 diced mango
- 4-5 mint leaves



Instructions

Base:

Mix the crushed Fuchsia Wheat Flakes Original Taste, digestive biscuit, truffles and melted butter. Press into a pan and chill.

Layer 1:

Beat cream cheese, sugar, and vanilla. Fold in whipped cream. Dissolve gelatin in water, mix with mango puree, then fold into the cheese mixture. Pour over the base and refrigerate until set.

Layer 2:

To prepare the jelly layer, heat the mango puree in a saucepan, add gelatin powder, and stir continuously.

Topping:

Crushed Fuchsia Wheat Flakes Original Taste, diced mango and mint leaves (Served Cold)

