

WHITE CHOCOLATE TRIPLE BERRY CHEESECAKE

CANDIQUIK



MELT. CREATE. ENJOY!

INGREDIENTS: CRUST

- 1-1/2 Cups Graham Cracker Crumbs
- 1/4 Cup Sugar
- 1/4 cup (1/2 stick) Butter or Margarine, melted

INGREDIENTS: FILLING

- 1 package (16 oz) Vanilla CANDIQUIK® Candy Coating
- 2 (8 oz) packages cream cheese, softened
- 1 (3.3 oz) package white chocolate instant pudding
- Garnish: Raspberries
Blackberries

INSTRUCTIONS: CRUST

1. Preheat oven to 375°F. Mix all ingredients until well blended.
2. Press firmly onto bottom of greased and floured spring form pan.
3. Bake 8 min. or until lightly browned; cool completely.
4. **Alternative: For a No-Bake Crust:** Mix ingredients and press into spring form pan. Refrigerate at least 30 minutes before filling.

INSTRUCTIONS: FILLING

1. Melt Vanilla CANDIQUIK® Candy Coating in Melt and Make Microwaveable Tray™ according to directions on package.
2. Pour melted CANDIQUIK® in a large bowl over the white chocolate flavored pudding powder and softened cream cheese; mix until smooth.
3. Spread cheesecake mixture in a 6" spring form pan (well-greased and floured) over a graham cracker crust; then chill in freezer for 45 minutes.
4. Once cheesecake is firm, remove from spring form pan.
5. Garnish with fresh berries.

