# No-bake Lemon Yakult Cheesecake

*Where childhood nostalgia meets indulgence ...*



## INGREDIENTS

### For the base

- 150g white chocolate, melted
- 100g corn flakes

### For Yakult Cream Cheese filling

- 550g or 2 1/4 cups of cream cheese, softened
- 170g or 3/4 cups of caster sugar
- 4 teaspoons of gelatin powder, bloomed in 1/4 cup of cold water
- 3 bottles of Yakult Original or Yakult LIGHT
- 140g or 1/2 a cup of cream
- 2 teaspoons of lemon zest

## DIRECTIONS

### For the base

**01** Mix melted white chocolate and corn flakes together until well combined.

**02** Press the corn flakes mixture into cake pan and place in fridge to set.

### For Cheesecake mixture

**03** Let cream cheese stand at room temperature for (at least an hour to soften).

**04** Once gelatin has bloomed, place in microwave and heat for 20 seconds or until completed melted.

**05** Beat cream cheese and sugar using an electric mixer with paddle attachment until smooth. Then beat in melted gelatin, until well combined. Then add Yakult, cream cream and lemon zest and beat until smooth.

**06** Place mixture into a cake ring or preferred 8 inch mould. Place inside freezer to set for at least 4 hours or overnight.

### Assembly of Cheesecake

**07** Remove the set crust from cake pan and place on plat or cake board.

**08** Once cheesecake is set, remove from mould and place on top of the prepared crust.

**09** Decorate with whipped cream and seasonal fruits (our cake used berries, figs and melons)