



Berry Stack

Servings: 2

Prep Time: 10min

Cook Time: 0

Ingredients

- Pack of 2 Dessert waffles
- Half tub cheesecake mix (200g/325ml)
- +-200ml total measure fresh seasonal berries
- 50ml youngberry jam
- 10ml hot water

Directions

1. Cut both waffles into their marked quarters. Using the shape cutter cut out a heart from each of two of the quarters and set them aside. You are left with 6 waffle quarters.
2. Beat the cheesecake powder into 240ml cold water as per on-pack instructions.
3. Place two waffle quarters in opposite ends of the plastic waffle pack base.
4. Spoon on the cheesecake mixture to cover generously, then repeat this procedure, ending with the third waffle quarter on top of each stack.
5. Pipe or spoon any remaining cheesecake filling on top and chill the stacks immediately.
6. Rinse and pat the berries dry.
7. Warm the jam and water together. Gently add the berries to this and set aside.
8. Just before serving, spoon this berry mixture around the waffle stack and position a shape waffle on top.