Vanilla Cheesecake with Chocolate Sponge and Fresh Fruit

czas przygotowania: **30 min**

poziom trudności: **średni**



A light and creamy vanilla cheesecake with a soft chocolate sponge base, topped with a refreshing layer of gooseberry jelly and fresh fruit. Made with Gellwe No-Bake Cheesecake Mix and smooth vanilla fromage frais, this delicious dessert combines rich chocolate flavour with delicate vanilla sweetness and a fruity finish. Perfect for family gatherings, summer celebrations or an indulgent afternoon treat.

Składniki

For the chocolate sponge:

- Large eggs – 2
- Sugar – 100 g
- Plain flour – 50 g
- Gellwe Extra Dark Cocoa Powder – 20 g
- Gellwe Baking Powder – ½ tsp

For the vanilla cheesecake filling:

- Gellwe No-Bake Cheesecake Mix – 1 pack
- Chilled milk – 500 ml
- Vanilla fromage frais – 2 × 150 g pots

For the topping:

- Gellwe Gooseberry Flavour Jelly – 1 pack
- Fresh fruit – as desired

Sposób przygotowania