

## Others

### **GREEN-WITH-ENVY CHEESECAKE**

- 2 Cups fine biscuit crumbs
- ½ Cup melted butter
- 3 Tablespoons raw sugar
- 500 g Cream cheese
- 3 Avocados
- 1 Cup cream
- 3 Eggs
- 1 Cup honey or raw sugar
- ½ Teaspoon vanilla essence
- ¼ Cup brandy
- Whipped cream and kiwifruit slices to garnish

Mix biscuit crumbs with the melted butter and sugar, working it together with fingers. Press into well-greased spring-form tin and, using a masher, make a flat, smooth crust. Beat cream cheese with avocados, cream, eggs, honey or sugar until smooth. This can be done in a blender, electric mixer or food processor. Add cinnamon, vanilla and brandy. Pour mixture into prepared spring-form pan and bake at 160oC for about 1 hour. Cool, refrigerate and garnish with whipped cream and kiwifruit before serving.

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