



# Cheesecake and Strawberry Santa Hats

Rating: ★★★★★

**Makes:** 30

**Prep:** 20 mins

**Cook:** 40-45 mins



**Dietary:** VEG, GF

**Allergens:** Eggs, Dairy, Nuts

**Age group:** 12 months+

**Mealtime:** Christmas Treats

**Difficulty level:** Beginner

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# Cheesecake and Strawberry Santa Hats



Vegetarian



Gluten Free

## Equipment

High-speed food processor

## Ingredients

### BASE

- 1  $\frac{3}{4}$  cup (195g) almond meal
- $\frac{1}{2}$  cup (70g) tapioca flour
- $\frac{1}{2}$  cup (75g) coconut sugar
- $\frac{1}{3}$  cup + 2 tbsp (75g) unsalted butter, softened
- 1 egg
- Pinch of sea salt

### FILLING

- 500g cream cheese
- 2 eggs
- 2 tbsp (60g) sour cream
- $\frac{1}{3}$  -  $\frac{1}{2}$  cup (~100ml) maple syrup
- 1 tsp (5ml) vanilla extract

### TOPPING

- 260g Greek yoghurt, unsweetened
- 240g strawberries (16), rinsed

## Method

1. Preheat oven to 180°C (160°C fan) and grease and line a 20x20cm baking dish with baking paper.
2. Place all base ingredients into a processor and process until a dough forms.
3. Press the dough firmly into the baking dish using a spoon or spatula.
4. To make the filling, place cream cheese, eggs, sour cream, maple syrup and vanilla into the processor and process until smooth.
5. Pour the mixture over the base.
6. Bake for 40-45 mins or until the edges are golden brown but there is still a wobble in the middle of the bake.
7. Allow to cool completely before transferring to the fridge for a couple of hours or overnight.
8. Cut into small squares.
9. To decorate, top each square with a dollop of yoghurt.
10. Cut off the greens of the strawberries and place strawberries on top of the yoghurt. Top with a little more yoghurt so it resembles Santa's hat.

**Storing leftovers:** Store in an airtight container in the fridge for up to 7 days or freeze for up to 4 months.

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## Tips

- ✓ **For a nut-free version:** Swap almond meal for seed meal or 200g wholemeal spelt flour and leave out tapioca flour.
- ✓ **For an egg free version:** Swap egg for a store-bought egg replacer.
- ✓ **Easy ingredient swaps:** Swap yoghurt with whipped coconut cream.
- ✓ **Prep tips:** Best to prep a day ahead and set in the fridge overnight.