



BANANA SPLIT CHEESECAKE



🔪 10 min ⌚ 2 h 20 min 🌿 easy 🍴 12 pieces

INGREDIENTS

200 g butter, into pieces, plus extra for greasing
 300 g digestive biscuits
 50 g walnuts
 170 g sugar
 300 g cream cheese
 1 pinch salt
 4 bananas, cut lengthwise
 250 g tinned pineapple, into pieces
 500 g fresh cream
 200 g tinned red cherries

USEFUL ITEMS

rectangular dish 22 x 32 cm.

PREPARATION

1. Grease the bottom and sides of a rectangular dish (22 x 32 cm.) with butter and set aside.
2. Place 150 g biscuits into mixing bowl and grind **10 sec/speed 10**.
3. Add remaining 150 g biscuits and grind **10 sec/speed 10**.
4. Add 85 g butter and melt **5 min/70°C/speed 2**. Spread crumb mixture into base of prepared rectangular tray. Use a spoon or your hands to press crumb mixture down firmly to make a compact layer. Refrigerate.
5. Place walnuts into mixing bowl and chop **3 sec/speed 5**. Transfer to a bowl and set aside.
6. Place sugar into mixing bowl and grind **15 sec/speed 10**.
7. Add remaining 115 g butter, cream cheese, salt and mix **1 min/speed 5**. Pour cheesecake filling over crumb base. Spread bananas and pineapple over the entire surface. Clean and dry mixing bowl.
8. **Insert butterfly whisk**. Place fresh cream into mixing bowl and whip **speed 3.5**, without setting a time, until desired stiffness is achieved, watching carefully to avoid over-whipping. **Remove butterfly whisk**. Garnish with whipped cream, walnuts and cherries.
9. Refrigerate for at least 2 hours before serving.