



Cheesecake Tartlets

Ingredients for 6 pieces:

For the base: 50 g Köln® Oat Pillows, 45 g butter

For the cheesecake filling: 150 g double cream cheese, 2 tbsp. starch, 2 eggs, 50 g sugar, 4 tbsp. cream, 1 tbsp. lemon juice, pulp of ½ vanilla pod

For the topping: 150 g peeled rhubarb, 200 g raspberry juice, pulp of ½ vanilla pod, 3 tbsp. sugar

Preparation:

Grease a 6 cup muffin pan (or, alternatively, 6 thick-walled cups or souffle dishes) and preheat the oven.

For the tartlet bases finely crush Köln® Oat Pillows. Melt the butter and mix with the Oat Pillows crumbs. Fill the cups with the crumb-butter mixture and press it firmly onto the bottom and up the sides of each cup with a spoon.

Mix all ingredients for the cheesecake filling and distribute the mass evenly between the cups. Bake the tartlets for approx. 15 minutes until golden brown. Remove from the oven and leave to cool completely.

For the topping cut rhubarb into small pieces. Let rhubarb pieces, juice, vanilla pulp and sugar simmer in a small saucepan for 8-10 minutes until the rhubarb is soft. Let the topping cool down and spread it on top of the cheesecakes.

Top/bottom heat: 200 °C **Fan assisted oven:** 180 °C

Baking time: approx. 15 minutes

Thanks to *Mareike Winter* from *“Biskuitwerkstatt”* for the delicious recipe.

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