

## CARAMELISED STRAWBERRY SHORTCAKES

<i>Ingredients</i>	<i>Equipment</i>
8 Granita Biscuits	Large Muffin Pan
1 Punnet of Strawberries	Muffin Paper Cases
$\frac{3}{4}$ Cup Caster Sugar	Large Saucepan
300 Grams Cream Cheese	Sieve
$\frac{1}{4}$ Cup Caster Sugar (Extra)	Cup & Spoon Measures
1 Tablespoon Flour	Large & Medium Mixing Bowl
1 Teaspoon Vanilla Essence	Whisk
2 Eggs	Wooden Spoon
	Serving Platter

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Preheat oven to 160 degrees
4. Line the muffin pan with the paper cases
5. Place biscuits, flat-side up, in the cases
6. Hull and cut strawberries in quarters
7. Add the strawberries and caster sugar to the large saucepan and heat until the sugar dissolves. Drain, reserving the syrup, set aside to cool.
8. Meanwhile whisk the cream cheese and the extra  $\frac{1}{4}$  cup caster sugar in the large mixing bowl until smooth.
9. Beat in the flour and vanilla essence.
10. Add the eggs, 1 at a time, beating until combined

11. Spoon half the strawberries over the biscuits
12. Top with the cream cheese mixture
13. Bake for 20-25 minutes or until just set.
14. Set aside to cool completely
15. Place in the fridge to chill
16. Transfer to a serving platter
17. Serve with the remaining strawberries and reserved syrup.