Less than 1 hour Makes 12 squares Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 1<sup>1</sup>/<sub>2</sub> packets (150g each) PnP coconut T-biscuits
- <sup>2</sup>/<sub>3</sub> cup (160ml) butter, melted
- 2 tubs (250g each) cream cheese
- <sup>1</sup>/<sub>2</sub> tub (125ml) sour cream
- 1 cup (250g) castor sugar
- 2 eggs
- $\frac{1}{4}$  cup (60ml) passion fruit pulp, strained +  $\frac{1}{3}$  cup (80ml) for topping
- 1 tsp (5ml) vanilla essence

## Method:

- 1. Blitz T-biscuits to fine crumbs in a food processor.
- 2. Add butter and blitz until combined.
- 3. Press mixture into a lined 20cm square tin.
- 4. Whisk cream cheese, sour cream, castor sugar, eggs, passion fruit pulp and vanilla essence together.
- 5. Spoon over biscuit base.
- 6. Marble passion fruit pulp on top.
- 7. Bake at 160°C for 28-30 minutes until outside is set and mixture is slightly wobbly in the centre.
- 8. Cool completely in the fridge.
- 9. Slice and serve.