

Less than 1 hour

Makes 12 squares

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Ingredients:

- 1½ packets (150g each) PnP coconut T-biscuits
- ⅔ cup (160ml) butter, melted
- 2 tubs (250g each) cream cheese
- ½ tub (125ml) sour cream
- 1 cup (250g) castor sugar
- 2 eggs
- ¼ cup (60ml) passion fruit pulp, strained + ⅓ 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.