

Cooking with  
**Copha**<sup>®</sup>

**Festive Entertaining**



Making *sweet*  
memories since 1933

# Cooking with Copha

## What is Copha?

Copha is a popular vegetable shortening made from **99% coconut oil** and is a key ingredient in the much-loved kids party recipe, Chocolate Crackles and the well-known Christmas favourite - White Christmas. It is suitable for the whole family being gluten free, vegan and containing no palm oil.



There are few of us whose thoughts of a visit to grandma's place would not evoke fond memories – the waft of delicious treats as we walk up her garden path, many made with Copha which has been part of Australian history for more than 90 years.

Times have changed but the loving care that goes into home cooking can never be replaced.

The beauty of Copha is its versatility being the basis for all crunchy cheesecake bases, single serve kids party treats, slices and fun speciality shapes.

Because Copha is tasteless and odourless you can really savour the fine flavours of other delicious ingredients. It contains no water, which represents real value for your cooking dollar and it's ideal for many no-bake recipes.

Copha's handy melt, mix and no-bake qualities means recipes are quicker and easier to make with the kids.

Copha is also key in getting pure white frosting to finish off cakes – simply add icing sugar, vanilla extract and a dash of boiling water. Being so stable, Copha ensures your frosting and shapes will hold their form on a warm day.

We have taken many of Grandma's favourite recipes, such as cheesecakes and slices, and given them a modern twist such as Raspberry Swirl Choc Crackle Cheesecake, Passionfruit Coconut Crackle Slice and more!





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## Australia's Favourite White Christmas

Savour the classic Australian Christmas spirit with our collection of White Christmas recipes. These recipes serve up the timeless blend of coconut, dried fruits, and marshmallows, creating festive treats that evoke tradition and delicious memories.





## TIP

For more festive colour, add extra chopped glace cherries to the top before chilling.





# Classic White Christmas



The classic Australian White Christmas slice recipe is a traditional treat we all look forward to. Enjoy as a centrepiece dessert or keep the tradition alive and make a bag or tin of White Christmas as a food gift.

**PREP TIME:** 15 minutes, plus 15 minutes setting time **COOK TIME:** 5 minutes  
**MAKES:** 24 pieces **DIFFICULTY:** Easy

## Ingredients

- 250g Copha, chopped
- 3 cups (120g) Kellogg's Rice Bubbles
- ¾ cup (105g) icing sugar, sifted
- 1 cup (180g) dried mixed fruit
- 1 cup (110g) powdered milk
- 1 cup (80g) desiccated coconut

## Method

1. Melt Copha in a saucepan over low heat. Cool slightly.
2. Combine dry ingredients in a mixing bowl. Pour Copha onto dry ingredients. Mix well.
3. Working quickly, spoon into a lined lamington tin and press down firmly.
4. Freeze until set, about 15 minutes, then store in the refrigerator. Cut into squares and serve.

## Tips & Hints

- Alternatively, melt Copha in the microwave. Chop into pieces and microwave on High in 30 second bursts, stirring until melted.
- Store White Christmas in a sealed container for up to 5 days.



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## TIP

Fill the Surprise cake centre with your favourite Christmas sweets and treats.





# White Christmas Crackle Surprise Cake

A modern take on the classic White Christmas recipe, this dessert centrepiece is filled with Raffaello balls to make your Christmas dessert truly special.



**PREP TIME:** 30 minutes **COOK TIME:** 5 hours, including 4 hours setting time (total)  
**SERVES:** 12 **DIFFICULTY:** Easy

## Ingredients

### WHITE CHRISTMAS BUNDT CAKE

- 220g Copha, chopped
- 125g white chocolate, chopped
- 4 cups (160g) Kellogg's Rice Bubbles
- 1 cup (80g) desiccated coconut
- 1 cup (110g) powdered milk
- 100g pink and white mini marshmallows
- ½ cup (70g) icing sugar mixture
- ½ cup (75g) cranberries, coarsely chopped
- ½ cup (75g) pistachios, coarsely chopped
- 15g packet freeze-dried strawberries, chopped

### CHOCOLATE TOPPING

- 30g Copha, chopped
- 150g white cooking chocolate, chopped
- Raffaello balls, to decorate and white chocolate stars to garnish
- Extra freeze-dried strawberries, chopped for garnish

## Method

### WHITE CHRISTMAS BUNDT CAKE

1. Grease and line the base of a 22cm diameter (top) round Bundt tin.
2. Melt Copha and chocolate in a large heatproof bowl over a saucepan of simmering water. Cool slightly.
3. Add all ingredients to Copha mixture and mix well.
4. Working quickly, spoon into prepared tin, pressing down firmly as you go. Smooth top. Refrigerate for 4 hours or until set.

### CHOCOLATE TOPPING

1. Combine Copha and chocolate in a bowl over a saucepan of gently simmering water, stir until melted. Cool to room temperature.
2. Pour over the cake using a spoon once it is ready on your serving dish of choice, such as a cake stand. While still a little wet, garnish with freeze-dried strawberries.
3. Fill with Raffaello balls and finish decorating with white chocolate stars. Chill until ready to serve.
4. Remove the surprise cake from the refrigerator 30 minutes before serving.

## Tips & Hints

- Melt Copha and chocolate together in the microwave on High for 30 second bursts. Stir between heating.
- To help remove cake from the tin, rub the base and sides with a cloth dipped in hot water.
- Chocolate topping must have cooled and thickened before pouring over cake.



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## TIP

Substitute brandy with apple juice or a cooled brewed tea such as Earl Grey.





# White Christmas Wreath



**A festive twist on the traditional White Christmas recipe, this easy-to-make edible Christmas wreath can be made ahead too. A fabulous dessert platter that's made for sharing.**

**PREP TIME:** 30 minutes **COOK TIME:** 2 hours (including 1 hour chilling time)

**MAKES:** 48 mini puddings **DIFFICULTY:** Easy

## Ingredients

- ½ cup (115g) glace cherries, chopped
- ⅔ cup (120g) mixed dried fruit
- 2 tablespoons brandy
- 2 teaspoons mixed spice
- 2 ½ cups (100g) Kellogg's Rice Bubbles
- ⅔ cup (70g) powdered full cream milk
- ½ cup (50g) slivered almonds, toasted
- ½ cup (70g) icing sugar mixture, sifted
- ⅔ cup (55g) desiccated coconut
- 250g Copha, chopped
- 300ml thickened cream
- Freeze-dried strawberries, chopped to garnish
- Fresh berries and cherries to serve with the wreath

## Method

1. Lightly grease 2 x 24-hole mini muffin tins with cooking spray.
2. Combine cherries, dried fruit, brandy and spice. Mix well.
3. Combine the dry ingredients in a large mixing bowl, then add in the dried fruit mixture and stir to combine.
4. Melt Copha in a saucepan over low heat. Cool slightly then pour onto dry mixture and combine well. Press 1 heaped tablespoon of mixture into each muffin hole. Flatten tops with the back of a spoon. Refrigerate for 1 hour or until firm.
5. Remove White Christmas from tin and arrange onto a serving platter or board in the shape of a wreath.
6. Just before serving, whip cream to stiff peaks and fill a piping bag fitted with a 2cm nozzle. Pipe onto the White Christmas and decorate with freeze dried strawberries and fresh slices of strawberries.
7. Arrange fresh fruit around the wreath to garnish. Place into the centre of your Christmas table.

## Tips & Hints

- Alternatively, melt Copha in the microwave on High in 30 second bursts.
- Puddings can be made 3-4 days in advance. Store in an airtight container in the refrigerator, undecorated.
- This recipe makes one large wreath or two smaller wreaths. Perfect centrepiece for your Christmas.
- Decorate with other sweet treats such as candy canes, Christmas lollies and chocolates.



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## TIP

Forest Platter will hold easily at room temperature for 2-3 hours.  
Refill platter with berries and sweets as needed.





# White Christmas Forest Platter



This stunning edible centrepiece is made using the traditional Australian White Christmas recipe to create a beautiful platter of chocolate Christmas trees. This recipe also makes a wonderful edible gift for family and friends.

**PREP TIME:** 1 hour, plus 2 hours setting time **COOK TIME:** 5 minutes  
**SERVES:** 12 **DIFFICULTY:** Moderate

## Ingredients

- 100g Copha, chopped
  - 75g white cooking chocolate, chopped
  - 1 ½ cups (60g) Kellogg's Rice Bubbles
  - ½ cup (40g) desiccated coconut
  - ½ cup (55g) powdered milk
  - ¼ cup (35g) icing sugar mixture
  - ½ cup (85g) blanched almonds, roasted and chopped
  - 85g dried mango, chopped
  - ½ cup (115g) red glace cherries, chopped
- You will need 7 large waffle cones for this recipe

## DECORATION

- Extra desiccated coconut
- Fresh berries (eg. strawberries, raspberries, cherries)
- Sweets (eg. mini candy canes, meringue kisses, macaroons, white mini marshmallows, white chocolate stars)

## Method

1. Combine the Copha and chocolate in a large heatproof bowl over a saucepan of gently simmering water, stir until melted. Remove from heat.
2. Add the coconut, powdered milk, icing sugar to the Copha mixture and stir to combine. Add the remaining ingredients and mix well.
3. Cut 7 rectangles (30cm x 15cm) of baking paper. Roll each sheet into a cone shape that fits snugly into the waffle cones. Staple to secure.
4. Fill 2 of the paper cones with ½ cup firmly packed White Christmas mixture in each. Repeat with another 2 cones filled with 1 cup firmly packed mixture in each. Fill remaining cones with ⅓ cup firmly packed mixture in each. Stand in glasses and refrigerate for 2 hours or until set.
5. To assemble, remove baking paper from trees and arrange onto a large flat platter.
6. Decorate by sprinkling the base of the platter with desiccated coconut. Arrange berries and sweets onto the platter around the base of the trees.
7. Top three of the trees with chocolate stars. Place into the centre of your Christmas table ready for grazing.

## Tips & Hints

- Dried mango can be found in the dried fruit and nut section of most large supermarkets. Dried cranberries, peaches or apricots can be substituted.
- Use up leftover waffle cones by breaking into large shards. Dip in white chocolate and dust with coconut to add to the platter.





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# Festive Entertaining

Perfect for Christmas and seasonal entertaining. These desserts can be prepped in advance, so you can be the ultimate host without breaking a sweat. Get ready to enjoy your party as much as your guests do!





## TIP


Remove from the freezer  
10 minutes before serving.





# Choc-Mint Crackle Ice-Cream Sandwiches

Easy ice cream sandwich made with choc-mint or your favourite ice cream flavour, in between chocolate crackle discs. Great for parties or an easy dessert any time!



**PREP TIME:** 15 minutes **COOK TIME:** 10 minutes plus, 1 hour chilling time

**MAKES:** 8 sandwiches **DIFFICULTY:** Easy

## Ingredients

100g Copha, chopped  
80g dark cooking chocolate 45%,  
chopped  
2  $\frac{3}{4}$  cups (110g) Kellogg's Rice  
Bubbles  
 $\frac{1}{2}$  cup (40g) desiccated coconut  
2 teaspoons cocoa powder  
2 litres choc-mint ice cream,  
just softened

## Method

1. Place Copha and dark chocolate in a heatproof bowl over a saucepan of simmering water. Stir until just melted and well combined.
2. Add Rice Bubbles, coconut and cocoa powder to a large mixing bowl. Pour in Copha mixture and mix well.
3. Arrange 8.5cm diameter egg rings onto a tray lined with baking paper. Spoon two flat tablespoons of crackle mixture into each ring. Press down to spread and compact the crackle. Remove rings and repeat with remaining crackle mixture to make a total of 16 discs. Freeze for 15 minutes or until firm.
4. To make the ice cream filling, arrange egg rings onto a lined flat tray. Spoon enough ice cream into each egg ring to make 8 x 4cm thick ice cream patties. Smooth out ice cream with a spoon or knife. Freeze for 10 minutes to harden.
5. To serve, sandwich the ice cream between crackle top and base. Transfer to the freezer for 1 hour or serve immediately.



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## Tips & Hints

- As mixture cools the crackle mixture will cling to the egg rings, making it difficult to get a clean edge. To avoid this, warm the mixture gently over simmering water or heat in the microwave for 10 seconds.
- Ice cream should be just softened, not runny or melted. To make it easier to form the ice cream patties, make 2 at a time and return to the freezer to harden.
- Egg rings can be purchased from kitchen stores or from the kitchen utensil aisle of your supermarket.



## TIP

The crackle mixture will initially look very runny but will firm up in the fridge into a truffle-like texture.







# White Crackle Snowmen

Celebrate Christmas with the kids and make these delightful white chocolate crackle snowmen. They have a crunchy crackle outside and truffle centre.



**PREP TIME:** 2 hours **COOK TIME:** 10 minutes **MAKES:** 12 snowmen **DIFFICULTY:** Easy

## Ingredients

### CRACKLE MIXTURE

- 2 x 180g block white chocolate, chopped
- 75g Copha, chopped
- 2 cups (80g) Kellogg's Rice Bubbles
- ½ cup (50g) desiccated coconut

### DECORATIONS

- 2 ½ cups (435g) white chocolate melts
- 12 milk chocolate melts
- 12 pieces Dairy Milk Chocolate Roll Mini M&M's, black writing icing and chopped orange jelly beans, to decorate

## Method

### CRACKLE MIXTURE

1. To make crackle mixture, place chocolate and Copha in a large heatproof bowl. Sit bowl over a saucepan of simmering water. Stir until melted. Remove from the heat. Stir in ½ cup of Rice Bubbles and coconut until well combined. Refrigerate until just firm.
2. To make the snowman's body, roll one level tbsp of mixture into a ball. Repeat to make 12 large truffle balls. Place onto a lined baking tray and set aside
3. To make the snowman's head, roll 2 tsp of mixture into a ball then repeat to make 12 small truffle balls. Place onto prepared baking tray with the snowman's body truffle balls.
4. Roll truffle heads and bodies in remaining Rice Bubbles to coat. Return to baking tray and refrigerate for 15 minutes.

### DECORATIONS

1. Meanwhile, place white chocolate melts into clean heatproof bowl. Sit bowl over saucepan of simmering water and stir until melted. Remove from heat. One at a time, dip all the truffle heads into the melted chocolate, allowing excess to drip away.
2. Repeat with the truffle bodies dipping so that only the bottom half is covered in chocolate. Place onto prepared tray with truffle heads and refrigerate for 15 minutes. Reserve remaining chocolate
3. Using a sharp knife, trim top off truffle heads to sit flat. Using some of the reserved melted chocolate as glue, stick one milk chocolate melt on top of each truffle head, then stick one piece of Dairy Milk Chocolate Roll on top, for the hats. Stick truffle heads onto truffle bodies.
4. Decorate with Mini M&M's, black writing icing and chopped orange jelly beans.



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## TIP

Pots can be assembled and refrigerated up to 4 hours in advance.





# Crunchy Crackle Tiramisu Pots



This different take on the tiramisu recipe has delicious layers of coffee-chocolate crackle and creamy mascarpone. These mini tiramisu with a twist are for adults-only, ideal for dinner parties.

**PREP TIME:** 15 minutes **COOK TIME:** 20 minutes, plus 15 minutes chilling time  
**SERVES:** 6 **DIFFICULTY:** Easy

## Ingredients

### CHOC COFFEE CRACKLE

- 100g Cofpa, chopped
- 80g dark cooking chocolate 45%, chopped
- 2 cups (80g) Kellogg's Rice Bubbles
- ¼ cup (40g) icing sugar mixture
- ⅓ cup (25g) desiccated coconut
- 1 tablespoon instant coffee granules
- 1 tablespoon boiling water

### CREAMY MASCARPONE

- 300ml thickened cream
- 2 tablespoons icing sugar
- 2 teaspoons vanilla extract
- 250g mascarpone
- 2 tablespoons Marsala wine (optional)
- Dusting of cocoa powder for garnish

## Method

### CHOC COFFEE CRACKLE

1. Combine the Cofpa and chocolate in a heatproof bowl over a saucepan of gently simmering water. Stir until melted then remove from heat.
2. Add the Rice Bubbles, icing sugar and coconut to a large mixing bowl. Add the Cofpa mixture. Stir to combine.
3. Dissolve coffee in boiling water and add to crackle mixture. Mix well.
4. Spoon onto a lined tray and spread to form a 1cm thick layer. Freeze for 15 minutes or until set.

### CREAMY MASCARPONE

1. Beat cream, sugar and vanilla together with electric beaters on high speed until soft peaks form. Fold in mascarpone and Marsala until just mixed through. Refrigerate until needed.
2. To serve, break up the crackle mixture into smaller clumps. Spoon 1½ tablespoons into the base of six 300-400 ml glass tumblers. Dollop 2 tablespoons of creamy mascarpone mixture over the top of the crackle. Repeat layers, finishing with more crackle on top. Serve immediately or refrigerate for up to 4 hours. Serve dusted with cocoa powder.



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## Tips & Hints

- The crackle and mascarpone mixtures can be made a day ahead. Store in separate airtight containers and refrigerate.





## TIP

You will need 3-4 passionfruits for this recipe. Alternatively, use canned passionfruit.





# Passionfruit Coconut Crackle Slice

**There's no baking required to make this summery slice! The smooth condensed milk filling and crunchy Caramilk base will have you and your guests coming back for more.**



**PREP TIME:** 30 minutes, plus 4 hours setting time **COOK TIME:** 5 minutes

**SERVES:** 8-10 **DIFFICULTY:** Easy

## Ingredients

### CRACKLE BASE

- 60g Copha, chopped
- 100g Caramilk chocolate, finely chopped
- 1 ½ cups (60g) Kellogg's Rice Bubbles
- 2 tablespoons desiccated coconut

### PASSIONFRUIT TOPPING

- 100g Copha, chopped
- 75g white cooking chocolate, chopped
- ⅓ cup (80ml) sweetened condensed milk
- 1 cup (250ml) sour cream
- 2 tablespoons passionfruit pulp
- 1 tablespoon lemon juice
- Extra 2 tablespoons passionfruit pulp and flaked toasted coconut, to decorate

## Method

### CRACKLE BASE

1. Line the base of a 34cm x 11.5cm x 3cm (base) fluted loose bottom tart tin with baking paper.
2. Place the Copha and half the chocolate in a heatproof bowl over a saucepan of simmering water. Stir until smooth. Cool.
3. Combine the Rice Bubbles, coconut and remaining chocolate in a large bowl.
4. Pour Copha mixture into the Rice Bubbles and mix well until evenly coated. Press crackle mixture firmly into the base and up sides of prepared pan, using a glass with flat base and straight sides to help. Refrigerate until required.

### PASSIONFRUIT TOPPING

1. Melt the Copha and chocolate in a saucepan over low heat until fully melted and combined. Cool to room temperature.
2. Place sweetened condensed milk, sour cream, passionfruit pulp and lemon juice in a large bowl and whisk to combine. Add the Copha chocolate mixture and whisk until smooth.
3. Pour mixture over the base and smooth the top. Place in the fridge to set for 4 hours or until firm.
4. Just before serving, spoon over extra passionfruit. Decorate with coconut flakes, slice and serve.

## Tips & Hints

- This slice can be made 2 days in advance. Cover with cling film and refrigerate.
- This slice will keep in an airtight container for up to 2-3 days.



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## TIP

Slice will keep for 2 days in a sealed container in the fridge. Decorate just before serving.





# Red Velvet Flummery Crackle Slice

Light and fluffy flummery with crunchy chocolate crackle, this slice has a mousse-like texture. A simple, make-ahead dessert that is perfect for Mother's Day, Valentine's Day or any celebration.



**PREP TIME:** 15 minutes, plus 2.5 hours setting time **COOK TIME:** 10 minutes  
**MAKES:** Cut in 15 bars or smaller **DIFFICULTY:** Easy

## Ingredients

### CHOCOLATE CRACKLE BASE

- 80g Copha, chopped
- 60g dark cooking chocolate, chopped
- 2 cups (80g) Kellogg's Rice Bubbles
- ¼ cup (20g) desiccated coconut
- 2 teaspoons cocoa powder

### RED VELVET FLUMMERY

- 85g packet strawberry jelly crystals
- ½ cup (125ml) boiling water
- ½ cup (125ml) cold water
- 300ml thickened cream
- 2 tablespoons cocoa powder
- Natural red food colouring

### DARK CHOCOLATE TOPPING

- 100g dark cooking chocolate 45%, chopped
- 50g Copha, chopped
- Freeze dried strawberries, crumbled for topping

## Method

### CHOCOLATE CRACKLE BASE

1. Line the base and sides of a 5cm-deep, 20cm square cake tin with baking paper, allowing the paper to extend 3cm above the sides.
2. Place the Copha and chocolate in a heatproof bowl over a saucepan of simmering water. Stir until melted.
3. Add Rice bubbles, coconut and cocoa powder and mix well.
4. Press crackle mixture into the prepared pan and flatten the top. Refrigerate until required.

### RED VELVET FLUMMERY

1. Place jelly crystals into a heatproof bowl. Pour over boiling water and stir to dissolve. Add remaining cold water and refrigerate for 20-30 minutes, or until mixture is thick and syrupy.
2. Use electric beaters to beat the cream on medium speed until soft peaks form. Reduce speed to low and gradually beat in jelly and cocoa powder.
3. Increase speed to medium-high and beat until firm peaks just form.
4. Fold in enough food colouring to tint to a bright red colour. Pour mixture over crackle base and smooth the top. Refrigerate for 2 hours or until firm.

### DARK CHOCOLATE TOPPING

1. Just before serving, melt chocolate and Copha together in a heatproof bowl over a saucepan of simmering water. Stir until smooth and melted. Cool slightly before drizzling over the red velvet slice. Sprinkle over freeze-dried strawberries.
2. Use a warm, sharp knife to cut into bars. Serve immediately.



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## TIP

You can prepare and freeze the parfait, without crackle, up to 5 days ahead.








# Mango & Coconut Crackle Parfait

Inspired by the flavours of a mango Weis Bar but with the addition of a crunchy macadamia and coconut crackle mix on the base and top. Drift away on a tropical holiday with every bite.



**PREP TIME:** 30 minutes, plus 12 hours setting **COOK TIME:** 5 minutes

**SERVES:** 8 **DIFFICULTY:** Easy

## Ingredients

### MANGO SORBET LAYER

500ml mango sorbet

### VANILLA YOGHURT PARFAIT

½ cup (125ml) thickened cream

1 teaspoon vanilla bean paste

½ cup (125ml) sweetened condensed milk

¾ cup (185ml) Greek yoghurt

2 tablespoons melted Copha, cooled

1 teaspoon lime zest

1 tablespoon fresh lime juice

### CRACKLE MIX

100g Copha, melted

1½ cups (60g) Kellogg's Rice Bubbles

¼ cup (40g) icing sugar mixture

¼ cup (20g) desiccated coconut

⅓ cup (50g) chopped roasted macadamia nuts

⅓ cup (15g) toasted flaked coconut

## Method

### MANGO SORBET LAYER

1. Grease and line the base and two sides of a 21cm x 10cm x 7cm (base measurement) loaf tin with baking paper, leaving a 5cm overhang.
2. Place sorbet into a large bowl. Stir to soften. Spoon into the base of tin. Smooth top. Freeze for 1-2 hours or until frozen solid.

### VANILLA YOGHURT PARFAIT

1. Beat cream and vanilla bean paste together with electric beaters to soft peaks. Add sweetened condensed milk, yoghurt, Copha, lime zest and juice. Beat on low speed until well combined.
2. Spoon on top of mango sorbet layer and smooth the top. Freeze overnight.

### CRACKLE MIX

1. On the day of serving, combine the Copha, Rice Bubbles, coconut and icing sugar in a bowl. Mix well. Spoon 1 ½ cups of the crackle mixture onto the top of the frozen vanilla yoghurt layer. Flatten gently using the back of a spoon. Return to the freezer. Set aside remaining crackle mixture for serving.
2. Move parfait from freezer to fridge one hour before serving. Invert onto a serving platter. Combine remaining crackle mixture with nuts and flaked coconut. Top parfait with the crackle nut mixture. Slice and serve.

## Tips & Hints

- Mango sorbet is available in the freezer section of most large supermarkets. To soften, leave at room temperature for approximately one hour.



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# Celebration Cheesecakes

When the heat's on, our no-bake cheesecakes will be your saving grace for easy entertaining. Dive into a world of creamy, decadent delights that won't have you breaking a sweat in the kitchen. Stay cool and satisfy your sweet tooth all summer long.





## TIP

Remove cheesecake lasagne from the fridge 15-30 minutes before slicing to make it easier to cut.





# Choc-Mint Crackle Cheesecake Lasagne



This no-bake Choc-Mint Cheesecake with its crunchy crackle base and creamy filling is a crowd-pleasing dessert to celebrate any occasion!

**PREP TIME:** 35 minutes, plus 4 hours setting time  
**COOK TIME:** 5 minutes **SERVES:** 10-12 **DIFFICULTY:** Moderate

## Ingredients

### CHOCOLATE CRACKLE LAYER

- 125g Copha, chopped
- 125g dark cooking chocolate 45%, chopped
- ¼ cup (40g) icing sugar mixture
- 3 ½ cups (175g) Kellogg's Coco Pops
- ½ cup (40g) desiccated coconut

### CHOC-MINT CHEESECAKE FILLING

- 200g white cooking chocolate, melted and cooled to room temperature
- 2 x 250g cream cheese, softened and chopped
- ¼ cup (55g) caster sugar
- 1 teaspoon gelatine dissolved in 1 tablespoon boiling water, cooled
- ½ cup (125 ml) thickened cream, whipped
- 1 teaspoon peppermint essence
- 35g Peppermint Crisp bar, finely chopped, plus extra for garnish

### TOPPING

- 60g Copha, chopped
- 100g dark cooking chocolate 40%, chopped
- Mint patties, mint biscuits, choc-mint balls and other choc-mint candies to decorate
- Extra raspberries and jam to decorate

## Method

### CHOCOLATE CRACKLE LAYER

1. Grease and line the base and sides of a 11.5cm x 20cm (base measurement) loaf pan. Leave a 5cm overhang on the two long sides.
2. Combine Copha, chocolate and icing sugar in a large heatproof bowl over a saucepan of gently simmering water, stir until melted. Remove from heat.
3. Add Coco Pops and coconut to the Copha mixture and stir to combine. Set aside.

### CHOC-MINT CHEESECAKE FILLING

1. Using electric beaters, beat cream cheese and sugar together until smooth. Add melted white chocolate and dissolved gelatine and beat until well mixed. Gently fold through the whipped cream, essence and peppermint crisp.
2. Spoon a third of the crackle mixture into prepared pan, flatten gently with the back of a spoon. Spoon over a third of the cheesecake filling. Smooth top. Sprinkle evenly with half the remaining crackle mixture.
3. Repeat with remaining cheesecake filling and crackle mixture. Refrigerate for 4 hours or overnight, until set.

### TOPPING

1. Melt Copha and chocolate together in a bowl over a saucepan of gently simmering water. Cool, stirring occasionally until thickened and spreadable.
2. When ready to serve, spoon melted topping over cheesecake. Decorate with a selection of choc-mint biscuits and sweets.



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## TIP

Loosen jam and raspberries by warming for 10 seconds in the microwave.





# Raspberry Swirl Choc Crackle Cheesecake



**This make-ahead cheesecake is an impressive, no-bake dessert recipe sure to be enjoyed by everyone! The combination of the chocolate crackle base paired with a delicious raspberry cheesecake filling makes for a decadent dessert.**

**PREP TIME:** 40 minutes, plus 6 hours 20 minutes setting time

**COOK TIME:** 5 minutes **SERVES:** 12 **DIFFICULTY:** Moderate

## Ingredients

### CHOCOLATE CRACKLE BASE

125g (½ block) Copha, chopped  
2 cups (80g) Kellogg's Coco Pops  
⅓ cup (30g) desiccated coconut  
⅓ cup (55g) icing sugar mixture

### CHEESECAKE FILLING

500g cream cheese, chopped and softened  
2 teaspoons vanilla bean paste  
395g can sweetened condensed milk  
1 tablespoon gelatine dissolved in 2  
tablespoons boiling water, cooled  
300ml thickened cream, whipped  
2 tablespoons raspberry jam, room  
temperature  
125g fresh raspberries  
Extra raspberries and jam to decorate

## Method

### CHOCOLATE CRACKLE BASE

1. Grease and line the base and sides of a 22cm (base) round springform cake tin.
2. Heat Copha in a saucepan until melted. Remove from heat.
3. Combine the Coco Pops, coconut and icing sugar in a large bowl. Add Copha and mix to combine. Press gently into the base of the tin and refrigerate for 20 minutes, or until set.

### CHEESECAKE FILLING

1. Beat cream cheese and vanilla with electric beaters until smooth. Add condensed milk and dissolved gelatine. Continue beating until smooth and well combined. Gently fold through the whipped cream. Spoon the filling over the base. Smooth the top.
2. In a small bowl, add jam and raspberries that have been crushed with a fork. Mix to combine. Dollop over cheesecake and swirl using a skewer or chopstick. Refrigerate for 6 hours or overnight, or until set.
3. Remove cheesecake from tin. Decorate with extra raspberries and jam.

## Tips & Hints

- Invert the base of the cake tin to make it easier to remove the cheesecake. Slide a metal spatula between the cheesecake and pan base and slide onto a serving plate.



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## TIP

Garnish can be changed from fresh whole cherries to maraschino cherries.





# White Forest Crackle Cheesecake



This White Forest chocolate cheesecake recipe is a delightful twist on the yule log, a classic Christmas dessert.

**PREP TIME:** 1 hour, plus chilling time **COOK TIME:** 10 minutes

**SERVES:** 8 **DIFFICULTY:** Moderate

## Ingredients

### CHEESECAKE FILLING

- 100g Cofpa, chopped
- 90g (½ cup) white cooking chocolate, chopped
- 375g cream cheese, diced, at room temperature
- 55g (¼ cup) caster sugar
- 2 tsp vanilla extract
- 80ml (⅓) cup thickened cream
- ½ cup (120g) stoneless black cherries in syrup, drained well, chopped

### WHITE CHOCOLATE CRACKLE MIXTURE

- 60g Cofpa, chopped
- 60g white cooking chocolate, chopped
- 60g (1 ½ cups) Kellogg's Rice Bubbles
- 60g (½ cup) icing sugar mixture
- 35g (⅓ cup) desiccated coconut
- 2 tbsp full cream milk powder
- 100g white chocolate melts, melted
- White chocolate curls (see tip)
- Fresh cherries, to decorate

## Method

### CHEESECAKE FILLING

1. Combine the Cofpa and chocolate in a bowl over a saucepan of gently simmering water, stir until melted. Remove from heat. Stand for 10 minutes to cool slightly.
2. Beat cream cheese, sugar and vanilla in a large bowl of an electric mixer using the paddle attachment for 1 to 2 minutes or until soft. With motor operating on a low speed, beat in melted Cofpa mixture until combined. Add cream and then beat on low speed for 10 seconds, or until thick. Fold in cherries.
3. Spoon filling onto a sheet of plastic wrap. Enclose in plastic wrap and roll into a 7cm wide x 23cm long log. Refrigerate overnight.

### WHITE CHOCOLATE CRACKLE MIXTURE

1. Combine the Cofpa and cooking chocolate in a bowl over a saucepan of gently simmering water, stir until melted. Remove from heat.
2. Combine the Rice Bubbles, icing sugar, coconut and milk powder in a bowl, add the Cofpa mixture and stir to combine. Press mixture over log to coat. Refrigerate for at least 1 hour, or until ready to serve.
3. Place log on a serving plate. Drizzle with white chocolate melts. Decorate with chocolate curls and cherries. Cut into slices to serve.

## Tips & Hints

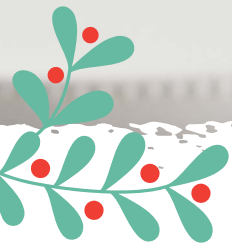
- To make white chocolate curls, melt 180g block white cooking chocolate and pour over an up-turned oven tray. Spread evenly. Stand at room temperature for 1-2 hours or until set. Push a large, flat-bladed knife across the surface of the chocolate to create chocolate curls.



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## TIP

Decorate with cream and fruit  
just before serving.





# White Crackle Fruit Salad Cheesecake



**Epic condensed milk fruit salad cheesecake ready for the party! Made with a white chocolate crackle base, this cheesecake works great as a slab for easy slicing and serving. A must for any summer celebration or swap the fruit salad for any seasonal fruit combination.**

**PREP TIME:** 25 minutes **COOK TIME:** 30 minutes, plus chilling overnight

**SERVES:** 12 **DIFFICULTY:** Easy

## Ingredients

### WHITE CHOCOLATE CRACKLE BASE

125g Cofpa, chopped  
90g white cooking chocolate, chopped  
3 cups (120g) Kellogg's Rice Bubbles  
1/3 cup (30g) desiccated coconut

### CHEESECAKE FILLING

500g cream cheese, softened and chopped  
395g can sweetened condensed milk  
3 tablespoons fresh lemon juice  
1/4 cup (50g) melted Cofpa, room temperature  
1 tablespoon gelatine dissolved in 2 tablespoons boiling water, cooled  
350g lemon curd  
600ml thickened cream, whipped  
Extra whipped cream, sliced mango, strawberries, raspberries, passionfruit, kiwi fruit, grapes to garnish

## Method

### WHITE CHOCOLATE CRACKLE BASE

1. Grease and line the base and sides of a 20cm x 30cm roasting pan. Leaving a 5cm overhang on the two long sides.
2. Combine the Cofpa and chocolate in a bowl over a saucepan of gently simmering water, stir until melted. Remove from heat and stir until smooth.
3. Combine the Rice Bubbles and coconut in a bowl. Add the Cofpa mixture and stir to combine. Spoon into the base of the prepared tin and flatten using the back of a spoon. Refrigerate for 10 to 15 minutes or until hardened.

### CHEESECAKE FILLING

1. Use a stand mixer fitted with the paddle attachment and beat the cream cheese until smooth. Add sweetened condensed milk, juice, dissolved gelatine and Cofpa. Beat until smooth. Fold in lemon curd and half the whipped cream. Spoon over base. Smooth top. Refrigerate for 6 hours to overnight, or until set.
2. To serve, dollop remaining whipped cream over the top of the cheesecake mixture. Arrange fruit over the top. Cut into slices and serve immediately.

## Tips & Hints

- Cheesecake can be made 1-2 days in advance. Cover with cling film and store in the refrigerator.
- Keep leftovers in a sealed container in the refrigerator for 2-3 days.



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