



## *Cheesecake in a glass*

Delicious summer dessert with fruity berry compote, crispy pastry base and creamy vanilla cream cheese mousse.

### **Zutaten**

6 Portionen

#### Floor

100 g Flour

25 g Hazelnuts, ground

50 ml Byodo Baking Oil Classic

10 ml Water

1 Egg

50 g Raw cane sugar

1 TL Baking powder

1 Pinch Byodo sea salt

#### Cream

1 Pck. Byodo Vanilla Mousse

200 ml Cream, cold

150 ml Whole milk, cold

100 g Cream cheese

1 EL Raw cane sugar

#### Compote

500 g Berries of your choice (e.g. strawberries, raspberries, blackberries or cherries)

1 EL Agave syrup

### **Zubereitung**

First prepare the cookie base. To do this, first mix the dry ingredients in a mixing bowl. Then add the egg, water and baking oil and knead with your hands to form a crumbly dough.

Line a baking tray with baking paper and preheat the oven to 180 °C top and bottom heat. Roll out the cookie dough evenly on the tray and bake for 25 minutes until crispy.

In the meantime, prepare the compote. Place half of the berries in a pan with the agave syrup and boil for 10 minutes on a medium heat. Keep the other half of the berries for decorating.

Remove the baking tray from the oven, allow the cookie to cool completely and then break into bite-sized pieces.

Just before serving, whip the vanilla mousse with milk and cream according to the instructions on the packet. Finally, carefully fold in the cream cheese with a spatula. Layer the compote and cookies in the glass and top with the vanilla mousse. Decorate with the remaining berries.

You can find even more ideas for baking with oil [here](#).