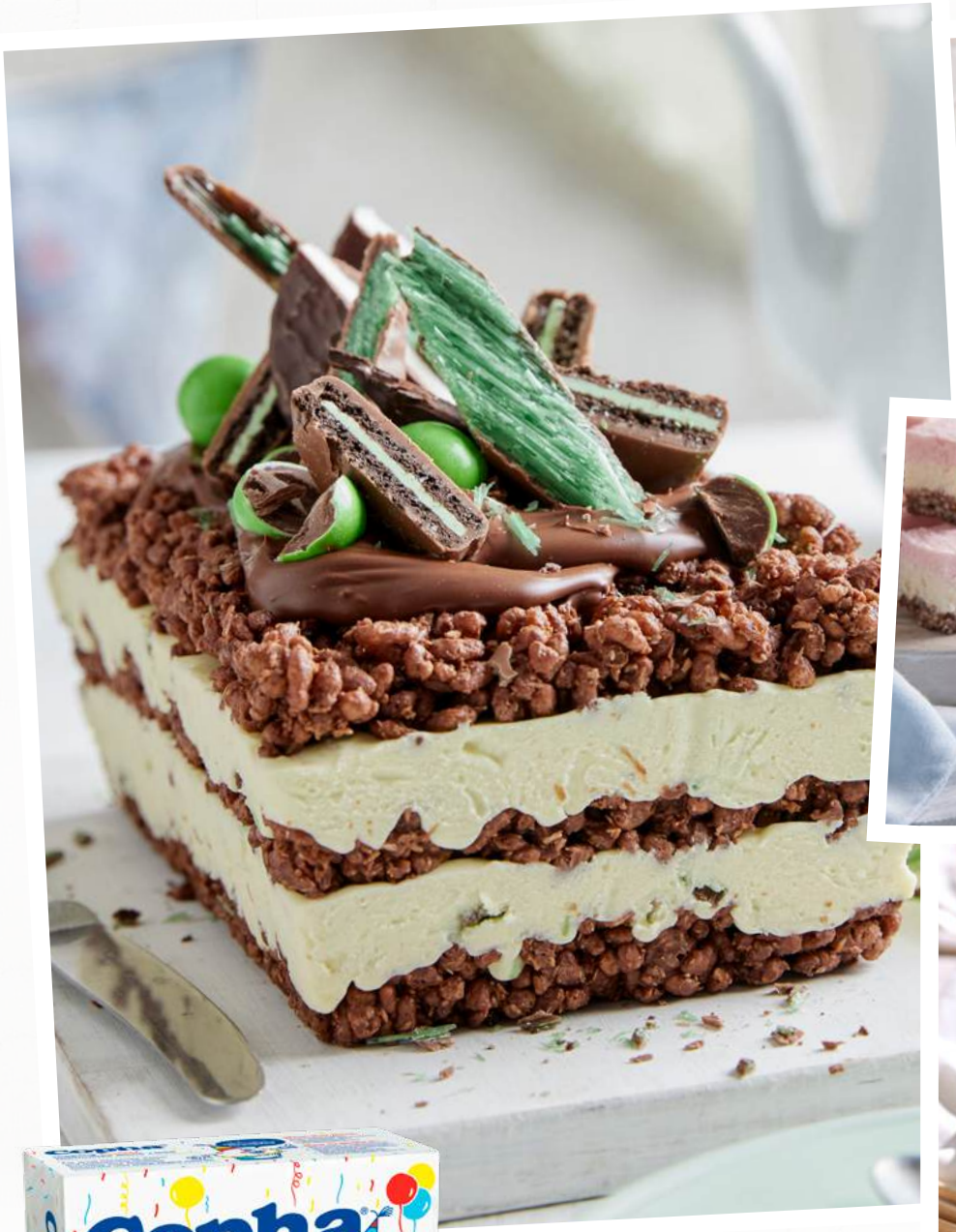
Cooking with Copha®

Cheesecakes & Slices



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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SCAN CODE OR FOLLOW THE LINK to get the recipe for a Choc Orange Crackle Cheesecake Lasagne.

Choc Mint Crackle Cheesecake Lasagne

Remind your guests to bring their appetite to the party for this epic make-ahead dessert! This no-bake dessert lasagne is full of crunchy chocolate crackle and minty cheesecake filling. Get ready for oohs and aahs.

PREP TIME: 35 minutes, plus 4 hours setting time
COOK TIME: 5 minutes **SERVES:** 8-10 **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

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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.

Tips & Hints

- Remove cheesecake lasagne from the fridge 15-30 minutes before slicing.

TIP

Slice can be made two days in advance. Cover and refrigerate.

Caramilk Cheesecake Crackle Slice

This no-bake crackle cheesecake slice is made with Cadbury Caramilk for an indulgent dessert that's creamy on top and crunchy on the bottom. It's perfect for entertaining since you can make it up to two days ahead.

PREP TIME: 15 minutes, plus 4 hours chilling time **COOK TIME:** 5 minutes
SERVES: 15 **DIFFICULTY:** Easy

Ingredients

CARAMILK CRACKLE BASE

80g Copha, chopped

60g Caramilk chocolate, chopped

2 cups (80g) Kellogg's Rice Bubbles

¼ cup (20g) desiccated coconut

CARAMEL SWIRL CHEESECAKE FILLING

500g cream cheese, chopped and softened

⅓ cup (75g) caster sugar

2 teaspoons vanilla essence

2 teaspoons gelatine dissolved in 2 tablespoons boiling water, cooled

2 tablespoons Copha, melted, room temperature

300ml thickened cream, whipped

⅓ cup (80ml) caramel spread (see tips)

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Method

CARAMILK CRACKLE BASE

1. Line the base and sides of a 3.5cm-deep, 27.5cm x 17.5cm (base measurement) slice pan with baking paper, allowing paper to extend 3cm above sides.
2. Place the Copha and chocolate into a heatproof bowl over a saucepan of simmering water. Stir until melted and smooth. Add Rice Bubbles and coconut and mix well.
3. Spoon mixture into prepared slice pan. Press firmly to make an even base. Freeze for 10 minutes.

CARAMEL SWIRL CHEESECAKE FILLING

1. Beat cream cheese, sugar and vanilla until smooth. Add gelatine mixture and Copha. Beat until smooth.
2. Add gelatine mixture and Copha. Beat until smooth. Fold through whipped cream.
3. Spoon into prepared pan. Dollop over caramel and use a skewer or chopstick to swirl through the cheesecake mixture. Refrigerate for 4 hours or until cheesecake is set.
4. Use a warm, dry knife to cut into squares.

Tips & Hints

- Copha and chocolate can be melted in the microwave on High in 30 second bursts. Stir until smooth and combined.
- Slice can be made 2 days in advance. Cover and refrigerate.
- Caramel can be purchased from the spread aisle of your supermarket. We used Bonne Maman.

TIP

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

Raspberry Swirl Choc Crackle Cheesecake

Creamy condensed milk cheesecake, crunchy chocolate crackle base and a swirl of bright berry filling. This stunning no-bake cheesecake is an easy make-ahead dessert.

PREP TIME: 40 minutes, plus 6 hours 20 mins setting time
COOK TIME: 5 minutes **SERVES:** 10-12 **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

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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.
- Loosen jam and raspberries by warming for 10 seconds in the microwave before drizzling over the cheesecake.

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SCAN CODE OR FOLLOW THE LINK to get the recipe for a Lemon and White Chocolate Crackle Cheesecake.

Chocolate and Peanut Butter Cheesecake

Chocolate peanut butter cake made with a chocolate crackle base. This cheesecake is one for peanut butter lovers!

PREP TIME: 40 minutes, plus 3 hours chilling time
COOK TIME: 10 minutes **SERVES:** 12 **DIFFICULTY:** Moderate

Ingredients

CHOCOLATE CRACKLE BASE

90g Copha, chopped

90g dark chocolate, chopped

¾ cup icing sugar mixture, sifted

½ cup cocoa

2 ½ cups Kellogg's Rice Bubbles

½ cup desiccated coconut

WHITE AND DARK CHEESECAKE FILLINGS

500g cream cheese, softened

½ cup caster sugar

2 teaspoons gelatine dissolved in ¼ cup boiling water

125g dark chocolate melts, melted and cooled slightly

125g white chocolate melts, melted and cooled

¼ cup smooth peanut butter

300ml thickened cream, whipped

4 egg whites, beaten to soft peaks

2 tablespoons caster sugar, extra

PEANUT BRITTLE

1 cup sugar

½ cup water

⅔ cup roasted unsalted peanuts

Method

CHOCOLATE CRACKLE BASE

1. Combine the Copha and chocolate in a bowl over a saucepan of gently simmering water, stir until melted or melt in the microwave on High. Remove from heat.
2. Combine the icing sugar, cocoa, rice bubbles and coconut in a bowl, add the melted Copha mixture and mix to combine. Spoon into the base of a greased and based-lined 22cm springform pan. Chill until firm.

WHITE AND DARK CHEESECAKE FILLINGS

1. Beat the cream cheese and sugar in the bowl of an electric mixer until smooth. Stir in the gelatine then divide the mixture evenly between 2 bowls. Add the melted dark chocolate to one bowl and stir well. Add the melted white chocolate and peanut butter to the other bowl and mix well. Fold half the whipped cream into each mixture.
2. Beat the egg whites until stiff peaks, then add the extra sugar and beat until dissolved. Fold half the beaten egg whites into each of the chocolate mixtures.
3. Spread the dark chocolate mixture over the prepared chocolate crackle base then spoon and spread the white chocolate peanut butter mixture over the top. Chill for 3 hours or until set.

PEANUT BRITTLE

1. Combine the sugar and water in a saucepan over medium heat, stirring until the sugar dissolves. Bring to the boil and cook without stirring until it turns a pale golden colour. Pour the hot toffee onto a baking paper-lined tray and scatter with peanuts. Set aside to cool and harden. Break the toffee into shards and use to decorate the cheesecake before serving.

Tips & Hints

- Allow the cheesecake to sit at room temp for 30 minutes prior to serving as this makes it easier to cut.
- For a simpler topping use chocolate shavings made with a vegetable peeler.

TIP

Ice cream should be just softened, not runny or melted.

Choc Mint Crackle Ice Cream Sandwiches

Swap out the cookies for extra crunchy chocolate crackle in these chocolate mint ice cream sandwiches! This no-bake recipe is the ideal cool and creamy summer treat.

PREP TIME: 15 minutes, plus 1 hour chilling time **COOK TIME:** 5 minutes
MAKES: 8 sandwiches **DIFFICULTY:** Easy

Ingredients

100g Copha, chopped

80g dark cooking chocolate 45%, chopped

2 ¾ cups (110g) Kellogg's Rice Bubbles

½ cup (40g) desiccated coconut

2 teaspoons cocoa powder

2 litres choc-mint ice cream, just softened

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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.

Tips & Hints

- 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.
- Ice cream sandwiches can be made a day in advance. Store in a sealed container in the freezer.
- Remove from the freezer 10 minutes before serving.

TIP

Keep cheesecake refrigerated for 2-3 days in a sealed container.

Biscoff Cheesecake Crackle Pies

This one is for the Biscoff lovers. With Biscoff biscuits in the crackle base as well as a Biscoff cream, you won't be able to stop eating this divine dessert.

PREP TIME: 25 minutes, plus 2 hours setting time **COOK TIME:** 5 minutes
MAKES: 12 pies **DIFFICULTY:** Easy

Ingredients

BISCOFF CRACKLE

80g Copha, chopped

60g dark cooking chocolate 45%, chopped

60g packet Lotus Biscoff biscuits

1½ cups (60g) Kellogg's Rice Bubbles

¼ cup (20g) desiccated coconut

BISCOFF CREAM

250g cream cheese, chopped and softened

2 tablespoons icing sugar

300ml thickened cream

1 tablespoon melted Copha, cooled

¾ cup (150g) Crunchy Lotus Biscoff spread

Extra whipped cream to serve

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Method

BISCOFF CRACKLE

1. Spray a 12-hole muffin pan (⅓-cup capacity) with cooking spray. Line bases with rounds of baking paper.
2. Heat Copha and chocolate in a large bowl over a saucepan of simmering water until melted. Remove and set aside.
3. Crush or process Biscoff biscuits in a food processor until they turn into crumbs. Add Biscoff, Rice Bubbles and coconut to the Copha mixture. Mix well.
4. Spoon 1 ½ tablespoons of crackle mixture into each muffin hole. Press firmly with the back of a spoon to form the base. Approx ⅓ of the crackle mixture will remain to decorate the tops. Refrigerate bases for at least 15 minutes.

BISCOFF CREAM

1. To make the cream, beat cream cheese and icing sugar with electric beaters until smooth. Add cream and Copha. Beat on low speed until just smooth. Fold in Biscoff spread. Divide evenly over bases, use approx 2 ½ tablespoons on each. Smooth tops.
2. Sprinkle each pie evenly with remaining crackle mixture. Refrigerate for 2 hours or until firm.
3. To serve, run a butter knife around the edges of the pies to loosen from the pan. Serve with extra whipped cream.

TIP

For a peanut-free version, substitute peanut butter with any nut butter of choice.

Peanut Crackle Bars

There's no refined sugar in this healthier, no-bake peanut butter slice. Full of peanut butter, brown rice puffs and iced with a chocolatey topping, these satisfying crunchy Peanut Crackle Bars are a delicious treat to keep on hand.

PREP TIME: 15 minutes, plus 2-4 hours chilling time COOK TIME: 5 minutes
SERVES: 20 DIFFICULTY: Easy

Ingredients

PEANUT CRACKLE BASE

125g Copha, chopped

½ cup (135g) crunchy peanut butter

200g pitted Medjool dates, chopped

2 tablespoons maple syrup

3 cups (40g) brown rice puffs

¾ cup (60g) desiccated coconut

CHOCOLATE PEANUT TOPPING

½ cup (100g) melted Copha

2 tablespoons cacao powder

⅓ cup (80ml) maple syrup

½ cup (70g) roasted crushed peanuts

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Method

PEANUT CRACKLE BASE

1. Grease and line the base and sides of a 20cm square cake tin, leaving a 5cm overhang on two of the sides.
2. Melt Copha in a saucepan over medium-low heat. Remove from heat and stir through peanut butter. Set aside.
3. Process dates and maple syrup in a food processor until nearly smooth. Place into a large mixing bowl and add the Copha mixture, stir well to combine.
4. Add puffed rice and coconut and stir until well combined. Spoon into prepared tin and flatten using the back of a spoon. Freeze for 10 minutes.

CHOCOLATE PEANUT TOPPING

1. Melt Copha in a saucepan over low heat. Stir in cacao and maple syrup until smooth.
2. Pour over slice. Scatter with peanuts. Refrigerate for 2 to 4 hours or until firm and slice into squares.

Tips & Hints

- Brown rice puffs can be purchased from the health food aisle of most large supermarkets or from your local health food shop. Alternatively, substitute with Rice Bubbles.
- For a peanut-free version, substitute peanut butter with any nut butter of choice.
- Store in refrigerator in an airtight container for 3-4 days or freeze for 1 month.

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SCAN CODE OR FOLLOW THE LINK to get the recipe for a White Crackle Fruit Salad Cheesecake.

Passionfruit Crackle Cheesecake Slice

This easy, no-bake passionfruit and coconut slice starts with a can of condensed milk. The crunchy Caramilk crackle base sets it apart from other passionfruit slice recipes and the crunchy base with creamy filling is truly irresistible.

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

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

TIP

Store in the refrigerator for up to one week in a sealed container.

Coconut Ice Crackle Slice

Nostalgic coconut ice gets a crunchy, chocolatey upgrade! This pink, white and chocolate Coconut Ice Crackle Slice is the perfect afternoon pick-me-up that you can make on the weekend and enjoy all week.

PREP TIME: 15 minutes, plus 2 hours chilling time **COOK TIME:** 5 minutes
MAKES: Approx 36 squares **DIFFICULTY:** Easy

Ingredients

CHOCOLATE CRACKLE BASE

80g Copha, chopped
60g dark cooking chocolate 45%, chopped
2 cups (80g) Kellogg's Rice Bubbles
¼ cup (20g) desiccated coconut
2 teaspoons cocoa powder

COCONUT ICE

450g desiccated coconut
2 cups (320g) icing sugar, sifted
200ml evaporated milk
50g Copha, melted
3-4 drops natural pink food colouring

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Method

CHOCOLATE CRACKLE BASE

1. Grease and line the base and sides of a 3.5cm-deep, 27.5cm x 17.5cm (base measurement) slice pan with baking paper, allowing paper to extend an extra 5cm along the two long sides.
2. Heat Copha and dark chocolate together in a large bowl over simmering water until melted and smooth.
3. Add Rice Bubbles, coconut and cocoa powder and mix well. Spoon into the base of prepared tin. Spread into an even layer, smoothing it out with the back of a spoon. Freeze for 10 minutes or until set.

COCONUT ICE

1. Combine coconut, icing sugar, Copha and evaporated milk in a large bowl.
2. Microwave on High for 4-5 minutes, stirring halfway through. Cool slightly. Divide the mixture in half. Press half the mixture over the crackle layer. Smooth out the top with the back of a metal spoon.
3. Add a few drops of pink food colouring to the remaining coconut ice mixture and combine until it becomes an even pink colour. Press over the white coconut ice layer, smoothing out with the back of the spoon. Refrigerate for 2 hours.
4. To serve, cut into small squares with a sharp knife and serve.

Tips & Hints

- To stop the spoon from sticking to coconut ice, spray with cooking spray or brush with melted Copha.

TIP

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

Classic White Christmas

A traditional Christmas favourite everyone loves and so easy to make. Don't forget, White Christmas is a great gift idea - just package squares in clear cellophane wrap and tie with colourful ribbons.

PREP TIME: 15 minutes **COOK TIME:** 15 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

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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.
5. 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.
- For more festive colour, add extra chopped glace cherries to the top before chilling.
- Store White Christmas in a sealed container for up to 5 days.

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