

Chocolate Cheesecake

Ingredients

- 1 packet Girl Guide choc biscuits
- 150g butter, melted
- 2 tbs brown sugar
- 20g butter (extra)
- 300ml thickened cream
- 50g milk chocolate, chopped finely
- 3 tsp gelatine
- 1/4 cup (60ml) water
- 2 x 250g packets cream cheese, softened
- 1/2 cup (110g) caster sugar

Method

Base:

1. Crush biscuits until crumbed. Mix in butter and sugar until combined.
2. Press evenly over base and up half side of spring tin. Refrigerate for 30 minutes.
3. Chocolate sauce: combine chocolate , cream and extra butter in a double saucepan until chocolate melts .

Filling:

1. Sprinkle gelatine over water in a heatproof jug and stand jug in a small saucepan of simmering water. Stir until gelatine dissolves. Cool for several minutes.
2. Beat cream cheese and castor sugar in a medium bowl with electric mixer until soft peaks form. Stir gelatine into cream cheese mixture with Girl Guide biscuits. Fold into cream.
3. Pour half of cream cheese mixture into crumb crust.
4. Cover cheesecake and refrigerate for several hours or overnight until set.
5. Garnish with extra grated chocolate on top.



Recipe supplied by Nic Catherine