Cooking Plan

White chocolate cheesecake



Ingredients

- 500g digestive biscuits
- 100g melted butter
- 1kg cream cheese (room temperature)
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1 cup thick cream
- 200g white chocolate melted
- 2 sachets gelatine
- ¼ cup hot water
- ½ cup choc chips

Method

1. Line a tin with baking paper
2. Mash the biscuits until crumbs and mix with melted butter
3. Press into the base of the tin and refrigerate while making the topping
4. Melt the chocolate on a hob or in the microwave.
5. Mix together cream cheese, sugar, vanilla, cream and melted chocolate until smooth
6. Dissolve gelatine in the hot water and add to the cream cheese mixture. Combine well.
7. Pour mixture over the biscuit base and sprinkle choc chips over the top.
8. Refrigerate for 3 hours or overnight.