

Binky's White Chocolate Cheesecake



Please prep the ingredients highlighted in yellow in advance of the cookalong

Biscuit Base

300 g Blitzed Digestives (Blitz biscuits in a food processor to a fine crumb, or bash them up in a large bowl with the end of a rolling pin!)

150 g Melted unsalted butter (either in microwave or small saucepan gently)

Cheesecake Filling

300 g White Chocolate (Melt chocolate carefully, either in the microwave or over a double boiler. Be careful not to overheat).

500 g Full-Fat Cream Cheese (Whisk this with the icing sugar and vanilla until smooth)

75 g Icing Sugar

1 tsp Vanilla Extract

300 ml Double Cream (Whisk with an electric whisk until you get nice soft peaks. Careful not to overwhip!)

Decoration

150 ml Double Cream

2 tbsp Icing Sugar

50 g Melted White Chocolate

Milky Bar Buttons

For the Biscuit Base

1. Add melted butter to the blitzed digestives.
2. Press the mixture down into the bottom of an 8"/20cm Springform Tin!

For the Cheesecake Filling

1. Add the melted white chocolate to the cream cheese mixture and stir to combine
2. Add in double cream and fold through the mixture till combined.
3. Spread the mixture over the biscuit base, and refrigerate for 5-6 hours, or preferably overnight!

For the Decoration

1. Once the cheesecake is set, remove it from the tin carefully!
2. Melt some extra whiter chocolate and drizzle over the cheesecake
3. Whip together the double cream and icing sugar until soft peaks are formed, and pipe onto your cheesecake!
4. Add a Milkybar button to each swirl, and enjoy!

Equipment

- Food processor or rolling pin (to crush the Digestives)
- Lined 8"/20cm spring form tin (with a loose bottom) lined with baking parchment or paper case
- 2 large mixing bowls
- Spatula for folding
- Electric whisk
- Icing bag to pipe cream (optional)
- Microwave (to melt chocolate or use double boiler and heatproof glass bowl on top)



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