



Whitworths

Dark Choc Cherry Cheesecake



 Serves 4  20mins  2 hours 30 mins

INGREDIENTS

120g **Whitworths Mix'n'Bake Dark Choc Cherry**
130g digestive biscuits, finely crushed
65g unsalted butter, melted
30g caster sugar
75g white chocolate
150ml double cream
250g full fat soft cheese
sprinkle of icing sugar

READY...STEADY...BAKE

- ♥ Mix the crushed digestives and melted butter together in a large bowl.
- ♥ Place 4 heart shaped rings onto a baking sheet.
- ♥ Divide the crumb mix equally between the rings and press down firmly into the base of each ring.
- ♥ Refrigerate for 30 minutes.
- ♥ Melt the white chocolate over a saucepan of barely simmering water, once melted allow to cool slightly.
- ♥ Beat the soft cheese, sugar and melted white chocolate together in a large mixing bowl.
- ♥ In a separate bowl, whip the cream (until it holds soft peaks), then fold it into the soft cheese mix.
- ♥ Lightly fold in half of the Mix'n'Bake Dark Choc Cherry then spoon into the heart rings over the biscuit base.
- ♥ Smooth the surface level then refrigerate and chill for a minimum of 2 hours (or until ready to decorate).
- ♥ Remove the heart rings then decorate with the remaining Mix'n'Bake cherry mix.
- ♥ Sprinkle with a little icing sugar then serve and enjoy!

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Happy Baking!