

White chocolate cheesecake – this is one of my favourite Pinterest recipes.

Ingredients

For the biscuit base:

- 200g plain sweet biscuits (I used milk arrowroot biscuits)
- 100g melted butter (I found the base to be crumbly but still delicious. If you want a formal looking cheesecake, add a bit more melted butter)

Cheesecake filling:

- 600g full-fat cream cheese (low fat is fine)
- 50g (¼ cup) icing or caster sugar (a half n' half mix works well)
- 1 tsp vanilla extract
- 250g Milky Bar or any other white chocolate
- 200ml (¾ cup) double cream
- Extra white chocolate to decorate

Method

For the biscuit base:

1. Use a springform tin (23cm or 8in) or any loose bottom tin and line it with a circle of greaseproof paper (I forgot to line my tin but still tasted delicious).
2. Crush your biscuits into crumbs in a food processor. No food processor? Break up your biscuits into a freezer bag and bash them with a rolling pin or heavy object. Aim for a coarse crumb consistency.
3. Melt butter in a small saucepan over a low heat, or in the microwave.
4. Add the melted butter to your biscuit crumbs and mix together then press it down into the biscuit tin.
5. Chill the biscuit base tin for at least 30 minutes in the fridge. Now prepare your cheesecake mix.

For the Milky Bar Cheesecake:

1. Whip 200ml of cream until it forms stiff peaks and pop it into the fridge.
2. Place your cream cheese, sugar and vanilla into a large bowl and beat together until smooth.
3. Gently melt your Milky Bar in a heatproof bowl over a simmering pan of water, or in the microwave in 30 seconds bursts. Allow to cool slightly.
4. Add the cooled melted Milky Bar to the cheesecake mixture and stir together.
5. Now fold the whipped cream gently into the cheesecake mixture until combined.
6. Remove your biscuit base tin from the fridge and fill it with the cheesecake mixture, smooth the top.
7. Decorate how you like! This is my go to recipe at Easter, Christmas and Halloween. I just decorate it to suit the occasion.
8. Chill in the fridge for 2 hours then enjoy.