

# Ingredients

## Biscuit Base

- 300 g Digestives
- 150 g Unsalted Butter (melted)

## Cheesecake Filling

- 500 g Full Fat Cream Cheese
- 100 g Icing Sugar
- 300 ml Double Cream
- 250 g chocolate (we chose mint aero)

## Decoration

We used mini eggs and cream eggs for our Easter theme but you decorate however you like

## Biscuit Base

1. Blitz the biscuits in a food processor to a fine crumb, or mash them up in a bag and add the melted butter.
2. Tip into a 8"/20cm Deep Springform Tin and press down firmly – chill in the refrigerator whilst you do the rest!

## Cheesecake Filling

1. Grate or blitz chosen chocolate
2. With an electric mixer, Mix the Full-Fat Cream Cheese and icing sugar together until smooth, it'll only take a few seconds.
3. Whilst whisking slowly, pour in the liquid double cream and continue to Whip the Cream Cheese/Cream Mixture until it is starting to thicken.
4. Whilst mixing, pour in the chocolate and whip again until VERY thick – It will hold it self completely when finished whipping.
5. Pour onto the biscuit base and spread evenly. Leave to set in the fridge, covered, for 5-6 hours, or preferably over night.
6. Carefully remove the cheesecake from the tin, and decorate with some melted chocolate.

The cheesecake should last for 3 days refrigerated