



No Bake Chocolate Cheesecake

about 8 - 10 slices



up to 30 Min.



Ingredients:

For The Base:

75 g Unsalted butter
200 g Digestive Biscuits
25 g Dr. Oetker Fine Dark Cocoa Powder

For The Cheesecake:

150 g Dr. Oetker 35% Milk Chocolate
150 g Dr. Oetker 72% Extra Dark Chocolate
400 g Full Fat Cream Cheese (at room temperature)
200 g Double Cream (at room temperature)
1 tsp Taylor & Colledge Vanilla Bean Paste (5ml)

For The Topping:

150 g Dr. Oetker 72% Extra Dark Chocolate
50 g Unsalted butter

1 For The Base:

Line a 8" spring form cake tin with greaseproof paper. Place the digestive biscuits in a food processor and blitz until a fine crumb. – if you do not have a food processor place the biscuits onto a sandwich bag and crush using a rolling pin.

2 Place the crushed biscuits and Cocoa Powder in a bowl and mix until the biscuit is coated in Cocoa Powder. Pour in the melted butter and stir to coat all the biscuit in butter.

3 Pour the biscuit mixture into the prepared cake tin and press into the base of the tin to create an even biscuit base layer. Place in fridge to allow the base to firm up whilst making the topping.

4 For The Topping:

Break the Chocolate into squares and place in a microwavable bowl. Microwave the Chocolate for 1 minute and stir, continue to microwave in 10 seconds bursts, stirring between bursts until the Chocolate is melted and leave to one side to cool.



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- 5 Place the cream cheese, cream and Vanilla Paste into a separate bowl and whisk until soft peaks form. Whisk the melted Chocolate into the mixture ensuring the chocolate is not too cool as lumps will form in the mixture as the chocolate begins to set.
- 6 Remove the base from the fridge and pour the mixture on top smoothing the top to cover the base and create an even finish. Place back in the fridge and leave to set for 3 hours or overnight.
- 7 **For The Decoration:**
Just before serving, break the 100g Extra Dark Chocolate into squares and place in a microwavable bowl, add the butter and 15ml (1 tbsp) water. Heat in the microwave 30 seconds and stir, continue to microwave in 10 seconds bursts, stirring between bursts until the mixture is melted. Leave the mixture aside for about 20 minutes or until it begins to thicken slightly.
- 8 Once the cheesecake has set, remove from the fridge and take out of the tin. Place on your serving plate. Spoon over the chocolate sauce, gently spreading and allowing it drip over the edge of the cheesecake.
- 9 Thinly chop the remaining 50g of chocolate and scatter around the edge of the cheesecake. You are now ready to serve and enjoy your chocolate cheesecake!

