

# CHOCOLATE CHEESECAKE

*Dee Si*

## INGREDIENTS

0 MINUTES 2 SERVINGS

- 1 1/4 cup biscuit crumbs
- 80g butter
- 500g Philadelphia block cream cheese
- 1/4 cup caster sugar
- 2 1/2 tsp gelatine dissolved in 1/4 cup boiling water
- 250g cadbury milk chocolate melts
- 1 1/2 cups thickened cream

## TAGS

#cheesecake#chocolate#dessert



1

Write your instructions here



2

Bash the biscuit in a bag or otherwise just put it in a mixer



3

Once thats done mix the crumbs with butter





4

Press the crumbs into the base of the pan and chill in the fridge for about an hour or so



5

The thickened cream softly whipped and keep aside



6

Melt the chocolate and keep aside



7

Beat the cream cheese and sugar with an electric mixer until just smooth



8

Add the gelatine and chocolate and mix until smooth



9

Fold through the whipped cream





10



11

Pour the mixture over the prepared base.  
Chill for 2 hours or until set



12

Decorate with chocolate curls or berries  
before serving

