

NO-BAKE WHITE CHOCOLATE CHEESECAKE



INGREDIENTS

- 100g Digestive Biscuits
- 40g Butter
- 250g Cream Cheese
- 100g Caster Sugar
- 175g Aalst Baking Essentials White Chocolate Buttons
- 150ml Double Cream
- 1½ tsp Vanilla Extract

INSTRUCTIONS

1. Line the base of an 18cm round loose bottomed tin.
2. Crush the Digestive Biscuits.
3. Melt the Butter and mix it with the crushed biscuits.
4. Put the biscuit mix into the prepared tin and use the back of a spoon to push it flat.
5. Put the tin into the fridge to chill while you make the topping.
6. Melt Aalst Baking Essentials White Chocolate Buttons.
7. Set the chocolate aside to cool.
8. Whip the Double Cream until it forms a stiff peak.
9. Add the melted white chocolate to the whipped cream and whisk together.
10. Add the Cream Cheese, Caster Sugar and Vanilla Extract and whisk into the cream & white chocolate mixture until combined and thick.
11. Remove the tin from the fridge and add the cheesecake mixture.
12. Refrigerate until the cheesecake has set.
13. Before serving, add in Aalst Baking Essential White Chocolate Buttons as decoratoins!

