

# White Chocolate Christmas Cheesecake



*Recipe supplied by Cadbury, OREO & Philadelphia.*

## **Ingredients**

2 x 131g OREO Double Stuff Cookies inspired by CADBURY CARAMILK

100g butter, melted

2 x 250 g PHILADELPHIA Original Cream Cheese Block, softened

3/4 cup caster sugar

1 tbsp gelatine

180g CADBURY Baking White Chocolate, melted

1 cup thickened cream, lightly whipped

Decorations

180g CADBURY Baking White Chocolate, melted

Mixed berries, to serve

Pretzel star shapes

Pretzel sticks

Silver cachous

## **Method:**

1. Place OREO Cookies in a food processor and blend until fine crumbs. Add melted butter and pulse until combined.
2. Press into the base of a 22 cm springform pan lined with baking paper. Refrigerate for 30 minutes until set.
3. Beat PHILADELPHIA Cream Cheese and sugar until smooth.
4. Dissolve the gelatine in  $\frac{1}{4}$  cup of boiling water and allow to cool.
5. Fold in the melted CADBURY Baking chocolate and cream. Add the cooled gelatine and mix well.
6. Pour onto the biscuit base and return to the fridge to set for 2 hours.
7. To make the edible decorations, dip the pretzel stars in the melted CADBURY Baking White Chocolate and place on wire rack to set.
8. Lay the pretzel sticks on a tray lined with baking paper. Place the remaining melted chocolate in a piping bag or ziplock bag.
9. Make zig zag tree shapes over the biscuit 'trunks'. Add cachou decorations and set aside until set.
10. Decorate the cheesecake with Christmas trees, pretzel stars and fresh berries. Grate over a little extra white chocolate 'snow' and serve.