

Chocolate Cheesecake with Ganache



Share this delicious and creamy chocolate cheesecake with your family this Easter.

Recipe supplied by PHILADELPHIA.

Ingredients

128g OREO Original Cookies pack, crushed

80g butter, melted

2 x 250 g PHILADELPHIA Original Cream Cheese Block, softened

1/4 cup caster sugar

2 tsps gelatine, dissolved in 1/4 cup boiling water

200g Cadbury Baking Milk Chocolate Melts, melted and cooled slightly

1 cup thickened cream, softly whipped

Ganache

3/4 cup thickened cream, extra

125g Cadbury Baking Dark Chocolate Melts

2 tsps butter, finely chopped

2 x 30g Cadbury Flake Bars, roughly chopped

Method:

1. Combine the OREO crumbs and butter then press into the base of a greased and lined 20 cm round springform pan. Chill for 20-30 mins.
2. Beat the PHILADELPHIA cream cheese and sugar with an electric mixer until smooth. Add the gelatine and melted Cadbury Baking Milk Chocolate Melts and mix until smooth. Then fold through the cream.
3. Pour the mixture over the prepared base. Chill for 3 hours or until set.
4. For the ganache, place the extra cream in a saucepan and just bring to a boil. Pour over the Cadbury Baking Dark Chocolate Melts and butter and whisk vigorously until the chocolate has melted. Allow to thicken.
5. Spread the ganache decoratively over the cheesecake. Chill until required.
6. Roughly chop one Cadbury FLAKE Bar and decorate sides of cheesecake. Cut the remaining Cadbury FLAKE Bar into long pieces to decorate the top.