

PREP: 45 min + chilling
COOK:
SERVES: 12

Spider Web Cheesecake

With a decadent Oreo base and clever two-tone layers, your innocent guests will be easily snared by this deliciously creamy cheesecake web!

Ingredients

Crust

180g Oreo cookies

90g butter, melted

Cheesecake

400g cream cheese, softened

¾ cup (110g) icing sugar

2 tsp Vanilla Bean Paste

500ml thickened cream, room temperature

¼ cup (60ml) boiling water

20g Queen Gelatine

100g dark cooking chocolate, melted

Method - Crust

STEP 1

Grease and line the base of a 20cm round spring form cake tin. In a food processor, crush cookies to a fine crumb. Add melted butter and pulse to combine. Using the back of a spoon, flatten into prepared tin.

Method - Cheesecake

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, mix cream cheese until smooth, add icing sugar and Vanilla Bean Paste, mixing to combine. Add half of the cream, mixing until smooth. Add remaining cream and mix well to combine. Sprinkle gelatine over boiling water and mix to dissolve. With the mixer running on low, add to cheesecake mixture down the side of the bowl in a thin stream and mix until well combined.

STEP 2

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Ingredients

Queen Black Food Colour

Queen Ready to Roll Icing Rainbow (Black)

Method - Cheesecake

Set half of the mixture aside in a bowl. Keep covered in a warm place to slow the setting.

STEP 3

Melt dark chocolate in a microwave safe bowl in 30 second increments until melted. Mix through remaining half of the cream cheese mixture until combined. Add black food colour and mix to incorporate.

STEP 4

Remove cheesecake from freezer and pour over chocolate layer. Put remaining 1/3 cup of cheesecake mixture into a piping bag and pipe 5 circles onto surface of cheesecake starting with a generous filled in circle in the middle. Using a toothpick, drag through the cheesecake, starting from the center. Refrigerate for 2-3 hours until set.

STEP 5

Using the Black pack from your Rainbow Ready to Roll Icing, knead until smooth and pliable. Make a fondant spider by rolling a smaller ball for the head, and a slightly large ball for the abdomen. Use a toothpick to add texture to the abdomen. Finish by adding eight legs to the head portion of the spider and place on top of cheesecake.

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