

PREP: 30 mins
COOK: 50 mins
SERVES: 8-10

Simple Choc Baked Cheesecake

Looking for something a little different for your next birthday? Look no further than a Simple Baked Cheesecake with a decadent choc twist! Perfectly paired with fresh blueberries and double cream, we're certain this recipe will make the perfect centerpiece to your next birthday spread.

Ingredients

Baked Cheesecake

250g choc ripple biscuits
80g unsalted butter, melted
500g cream cheese, softened
300g light sour cream
3/4 cup caster sugar
3 eggs
2 tbsp Queen Natural Choc Flavouring Paste

To serve

250ml double cream
Blueberries

Method - Baked Cheesecake

STEP 1

Preheat oven to 160°C. Grease and line a 22cm round, 6cm high springform tin.

STEP 2

Place chocolate biscuits in a food processor and process until the biscuits resemble fine crumbs. Add melted butter and pulse until well combined.

STEP 3

Place biscuit mixture into prepared pan and use a straight-sided glass to press the biscuit mixture firmly over the base and sides of the pan. Cover with plastic wrap and chill for 30 minutes.

STEP 4

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Method - Baked Cheesecake

In the bowl of a stand mixer (or using hand beaters) combine cream cheese, sour cream and caster sugar and beat until mixture is smooth.

STEP 5

Add eggs one at a time, beating well between each addition. Add Queen Natural Choc Flavouring Paste and beat until mixture is well combined and smooth, then pour into the prepared pan and smooth the top.

STEP 6

Bake in a preheated oven for 50 minutes to 1 hour or until the filling is just set. The mixture may have a slight wobble in the centre but it will firm up once cool. When the cheesecake is cooked, turn the oven off and leave the door ajar and leave the cheesecake to come completely to room temperature (this will prevent the surface cracking).

STEP 7

Once cool, refrigerate for a minimum 4 hours to chill. Remove from pan and place on a serving plate.

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