



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](#)
1 1/2 tsp [Queen Strawbr'y & Cream Flavour for Icing](#)

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

100g dark cooking chocolate, melted

Queen Black Food Colour Gel

Queen Ready to Roll Icing

Queen Black Food Colour Gel

Method - Cheesecake

Set half of the mixture aside in a bowl. With the remaining mixture in the mixing bowl, add Strawb'ry & Cream, mixing to combine. Reserve 1/3 cup of the strawb'ry cheesecake mixture and keep covered in a warm place to slow the setting. Pour the remaining strawb'ry mixture onto prepared base and place in the freezer, while you mix the chocolate layer.

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 gel 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

Knead Ready to Roll Icing until smooth and pliable. Colour with Black Food Colour Gel, kneading until fully incorporated. 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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