



PREP: 50 min +
chilling
COOK:
SERVES: 12-16

No Bake Chocolate Rum Ball Cheesecake

This prep-ahead, no bake dessert combines rich, decadent chocolate cheesecake, with the forever classic Christmas rum balls. We must warn you, this one is quite rich, but we're sure you and your guests will happily forfeit the last bit of room in your stomach once you taste it.

Ingredients

Base & Rum Balls

300g Oreo Biscuits, crushed
395g tin condensed milk
1 tsp Queen Natural Vanilla Extract
1 cup (90g) desiccated coconut
1/3 cup (40g) cocoa powder
1 tbsp dark rum
1/2 cup coconut *extra to roll

Filling

1/4 cup (60ml) boiling water
1 tbsp (12g) of Queen Gelatine Powder

Method - Base & Rum Balls

STEP 1

Line the base of a deep 20cm spring form round cake tin with baking paper. Grease the side with cooking spray. Set aside.

STEP 2

Combine all ingredients, excluding additional coconut and mix to combine. Spilt the mixture in half. Press approximately one half of the mixture (400g) into the base of prepared tin, then roll the remaining half into balls and coat in extra coconut.

Method - Filling

STEP 1

Sprinkle gelatine over boiling water in bowl, mix to dissolve. If not dissolving completely place in microwave for 10 seconds, then mix again.

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Ingredients

500g cream cheese, softened
300g dark chocolate melted, cooled
2 tsp [Queen Vanilla Bean Paste](#)
395g tin condensed milk
1 cup (250ml) thickened cream,
whipped to firm peaks

Ganache

100g dark chocolate, chopped
100ml thickened cream

Method - Filling

STEP 2

In a stand mixer fitted with paddle attachment, beat cream cheese until smooth with no lumps. Add melted chocolate & Vanilla Bean paste in large mixer bowl until combined.

STEP 3

Gradually pour in sweetened condensed milk while mixing.

STEP 4

Add gelatine mixture, mixing to combine. Lastly, fold through whipped cream. Pour over prepared base. Refrigerate for 5 hours or until set.

Method - Ganache

STEP 1

Place chocolate in a bowl. Set aside. Gently heat cream in a saucepan over a low heat until it reaches a simmer. Pour over chocolate and allow to sit for 3 minutes before stirring until smooth. Set aside to cool slightly.

STEP 2

Smooth ganache over the top of the cake, chill cake to slightly harden ganache before placing rum balls (some whole, some halved) on top of the cake. Dust with a sprinkle of desiccated coconut before serving, cutting slices with a warm knife.

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