



No bake white chocolate Easter cheesecake

SERVES 12 PREP 35 mins plus cooling COOK None DIFFICULTY Easy

You can have fun and get a bit creative when it comes to decorating this cheesecake, plus it tastes divine. It's the perfect Easter treat!

What you'll need

For the base

300g digestive biscuits

50g Dr. Oetker Fine Dark Cocoa Powder

125g unsalted butter, melted

For the cheesecake

400g Dr. Oetker White Chocolate

450g full fat cream cheese, at room temperature

300ml double cream, at room temperature

1 tsp Dr. Oetker Vanilla Extract

For the decoration

1 tbsp Dr. Oetker Fine Dark Cocoa Powder

4-5 tsp water

50g Dr. Oetker Dark Chocolate

mini chocolate eggs



Method

1. Line a 9-inch springform cake tin with baking parchment. To make the base, blitz the biscuits to a fine crumb in a food processor (or put them in a sandwich bag and crush them using a rolling pin). In a bowl, mix the crushed biscuits with the Dr. Oetker Fine Dark Cocoa Powder, then add the melted butter and stir well until everything is coated in the butter. Tip the mixture into the prepared tin and press into the base to create an even layer. Chill in the fridge while you make the cheesecake.
2. To make the cheesecake, break the Dr. Oetker White Chocolate into squares and place in a bowl. Microwave for 1 min and stir, then continue to microwave in 10 sec bursts, stirring between each burst until the chocolate is melted, then set aside to cool.
3. In a separate bowl, whisk the cream cheese, cream and Dr. Oetker Vanilla Extract until soft peaks form, then whisk in the melted white chocolate (make sure it isn't too cool when you do this, otherwise lumps may form as it starts to set).
4. Pour the chocolate mixture on top of the chilled base, then smooth for an even finish. Chill for at least 3 hrs or overnight.
5. When ready to serve, remove the cake from the tin and place on a serving plate. In a small bowl, add 4-5 tsp water to the Dr. Oetker Fine Dark Cocoa Powder, adding 1 tsp at a time and stirring after each addition to create a smooth paste. Dip a paint brush into the cocoa paste, then splatter onto the cheesecake, repeating until the whole cake is splattered (this is a messy job, so place a baking tray behind the cake to catch any stray splatters).
6. To finish, create chocolate curls by running a potato peeler down the edge of the Dr. Oetker Dark Chocolate bar. Place the curls in the centre of the cake to create a nest, then place the mini chocolate eggs on top. Serve immediately.



Tip from Dr. Oetker

Why not try breaking up some of the chocolate eggs and mixing through the cheesecake mixture, for an even chocolatier bake?



Tip from Dr. Oetker

You can make this recipe for any occasion. Just leave out the cocoa powder speckles and chocolate eggs and you've got a lovely dessert for any time of the year!