

"MILKYBAR" CHEESECAKES (GF)

INGREDIENTS

- 160g Gluten free digestive biscuits (finely crushed)
- 75g Unsalted butter
- 300g Full fat marscapone cheese
- 75g Icing sugar
- 150ml Full fat double cream
- 1.5 tsp Vanilla Extract
- 150g white chocolate, chopped into chunks
- Your choice of cheesecake toppings

EQUIPMENT

- 6 small ramekins (I re-use the GU cheesecake glass pots!)
- Large mixing bowl
- Electric whisk/mixer

METHOD

1. Melt your butter in a saucepan over a low heat. Once fully melted, remove the saucepan from the heat and set to one side. In one of your large mixing bowls, add your finely crushed digestives, and pour in your melted butter. Mix together until combined fully.
2. Divide your biscuit mix between your six ramekins and, using the back of a spoon, press the mixture firmly down, until the mix creates a compact biscuit base. Place your ramekins into the fridge to chill.
3. In the other large mixing bowl, mix together your mascarpone, icing sugar and vanilla extract with a spatula. Using your electric whisk, set to a medium speed and begin mixing your cheesecake filling. Slowly add your double cream, little by little, until fully incorporated. Continuously to mix on a medium-high speed until your mixture becomes a thick spoonable consistency.
4. Fold in your chunks of white chocolate, ensuring they are evenly dispersed throughout the mixture. Remove your ramekins from the fridge and divide your cheesecake filling between your ramekins, smoothing the top of each ramekin.
5. Add your desired choice of topping, and leave to set in the fridge for 4 hours, or until ready to serve!