

# EAST NORTH EAST BAKE-OFF

## MALTESERS CHEESECAKE



## INGREDIENTS

full-fat soft cheese 600g

milk chocolate 300g, broken into chunks

vanilla extract 1 tsp

malted milk powder (such as Horlicks) 2 tbsp

icing sugar 3 tbsp

double cream 200ml

bourbon biscuits 200g

Maltesers 50g from a 102g pouch, the rest to decorate

salted butter 100g, melted



## METHOD

Step 1. Line a springform or loose- bottomed, 20cm round tin with baking paper on the base, plus a strip around the side – a little melted butter will help it to stick.

Step 2. Start with the base, putting the biscuits in a mixing bowl and crushing with the end of a rolling pin until finely crumbled.



Step 3. Add the Maltesers and bash these up, too.



Step 4. Stir in the melted butter until everything is evenly sticky



Step 5. Tip into the lined tin and use the bottom of a jar to press into a firm, even base. Chill for 20 minutes – meanwhile, take out the soft cheese and cream to warm up a little.



Step 6. When the base is ready to be topped, put the soft cheese into a large mixing bowl.



Step 7. Melt the chocolate in a microwave with short blasts on a medium-high heat. Stir until smooth, then leave for 2-3 minutes until it has cooled a little.



Step 8. Beat into the soft cheese with an electric whisk until smooth, then beat in the vanilla, malted milk powder and icing sugar.



Step 9. Drizzle the cream into the bowl and beat in briefly until the filling is really thick yet smooth.

Step 10. Spread three-quarters of it over the base, smoothing the top with a spatula. Dollop the remaining mixture on top and use your spatula or a spoon to roughly swirl all over the top. Carefully cover and chill overnight – alongside the left-over Maltesers.



Step 11. To serve, gently remove the tin and lining paper from the cheesecake, and lift onto a serving plate. Tip the chilled Maltesers onto a chopping board and roughly chop – you want some almost whole, a little dust and the rest in small chunks. Scatter over the top of the cheesecake, then slice and serve.

