



Tim Tam Cheesecake

Chocolate Base

125 grams plain chocolate biscuits (cookies)
75 grams butter (melted)
1 teaspoon malt powder

Cheesecake Filling

2 teaspoons gelatine
2 tablespoons water
375 grams cream cheese (softened)
1 teaspoon vanilla extract
1/2 cup caster sugar
300mls thick cream
180 grams white chocolate (melted)
300 grams Tim Tams (roughly 1 1/2 packets)

To make the base- Grease a 8 inch round spring form pan and line with baking paper.

In a food processor, process biscuits until fine crumbs. Add the melted butter and malt and process until combined.

Press the mixture evenly over the base of the tin, use the flat bottom of a glass to press evenly.

To make the filling- Roughly chop 200 grams of the Tim Tams, a mixture of small and large pieces works well.

In a small heatproof bowl sprinkle the gelatine over the water. Stand the bowl of gelatine mixture over a saucepan of boiling water and stir until the gelatine has melted. Allow to cool for 5 minutes.

With an electric mixer, beat the cream cheese, vanilla and sugar until smooth.

Beat in the cream until combined, followed by the white chocolate and gelatine mixture.

Stir through the chopped Tim Tams.

Spoon the filling over the prepared base and smooth over the top, refrigerate for at least 3 hour (or overnight) until set.

Roughly break up the remaining 100 grams of Tim Tams and sprinkle over the top.

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