

# White Chocolate Cheesecake

## Ingredients

1 Cheesecake Tin 8 - 10 Inches

8oz	Cream Cheese
4oz	Castor Sugar
4oz	White Chocolate
½ Pint	Cream
3 Sheets	Gelatine
2oz	Melted Butter
6oz	Digestive Biscuits

## For the Base

1. Blend Digestive biscuits in food processor until they become fine crumbs.
2. Add melted butter and blend for 30 seconds.
3. Place in base of cheesecake tin and refrigerate for 10 minutes.

## For the Filling

1. Blend cream cheese and sugar in the food processor.
2. Add melted white chocolate and blend until the mixture is smooth.
3. Add cream and blend for 30 seconds.
4. Dissolve gelatine in a pot with a little water.
5. Add gelatine to cream cheese mixture and blend for a further 30 seconds.
6. Place mixture into a jug and pour over the Digestive base. Refrigerate for 1 to 2 hours.
7. To serve - Take cheesecake out the mould and cut into 8 wedges serve with fresh whipped cream or ice cream.