

SALTED CARAMEL CHEESECAKE



Ingredients

Base

- 250g packet of sweet plain biscuits, crushed
- 125g melted butter (salted is fine)
- extra butter to grease pan

Salted Caramel

- 200g Top and Fill Caramel (3/4 cup)
- 1 teaspoon Himalayan salt or salt flakes
- 1 heaped teaspoon gelatin and 15ml cold water

Cheesecake

- 500g full fat cream cheese at room temperature
- 500ml (2 cups) of cream (thickened cream is what I use)
- 2/3 cup (140g) caster sugar
- 1 teaspoon vanilla
- 4 teaspoons gelatin powder
- 60ml cold water
- Cookies and chocolate of your choice - up to 2 cups total

Notes: Base- I used Butternut Snaps. You could also try Malt Biscuits or Chocolate Ripple.
Cheesecake Top - I used 1 packet of Mini Oreos and 1 cup of Maltesers (minus the ones I ate 😊)

Method

1. Line the base of a 20cm springform pan with baking paper, and then lightly grease the base and sides with a little butter.
2. Crush the biscuits in a food processor, or place in a ziplock bag and crush with a rolling pin. Add the melted butter and combine. Press crumbs firmly into base and up sides of prepared tin. Chill in fridge for 30 minutes to allow it to firm up.
3. Place the caramel and salt in a small bowl and mix well. Stir the teaspoon of gelatin into the cold water and mix - then microwave for 15 seconds or until the gelatin has melted. Let cool slightly and then mix gelatin through the caramel and set aside.
4. Take the 4 teaspoons of gelatin and sprinkle over the 60ml of cold water in a small bowl. Mix well and then microwave for 15 seconds to dissolve the gelatin. Set aside to cool slightly.
5. Using an electric mixer beat together the cream cheese and sugar until the sugar has completely dissolved. Now add the cream and vanilla and beat until thick and smooth. Add the gelatin and mix well.
6. Spoon half the cream cheese mix into the prepared base. Smooth out to reach the sides evenly and then top with half the caramel mixture. Use a skewer or sharp knife to swirl the caramel lightly through the cheesecake. Repeat process with remaining cream cheese mix and caramel. Swirl again with a skewer or sharp knife.
7. Arrange your cookies and Maltesers or combination of your choice on top of cake. Refrigerate 4 to 6 hours or overnight.
8. Share and demolish with much enthusiasm! It can be refrigerated for 5 days, if it lasts that long.



If you have any questions about the recipe, please feel free to email us at support@nicolecody.com. We are happy to assist you with any inquiries you may have.