Caramel Cheesecake

<u>Base</u>
1 cup of plain flour
½ cup firmly packed brown sugar
1 cup desiccated coconut
125g melted unsalted butter

<u>Filling</u>
500g cream cheese
1x 380g tin of caramel top 'n' fill
1 tsp vanilla extract
3 tsp gelatin powder
1 tbsp boiling water

<u>Dark Chocolate Ganache</u>
100g dark cooking chocolate, broken into pieces
100g thickened cream

1. Line a 22cm springform cheesecake tin with baking paper and pre-heat oven to 160 degrees Celsius
2. Mix flour, sugar and coconut in a bowl, then add melted butter and combine thoroughly
3. Firmly press into the prepared cake tin and bake for approximately 15 minutes until golden brown
4. To make the filling, add cream cheese, vanilla and caramel top 'n' fill into the bowl of an electric mixer and beat until smooth
5. Meanwhile, stir the gelatin powder into the boiling water until dissolved
6. With the beaters on, slowly add the gelatin to the cheesecake filling mixture
7. Pour filling over the cheesecake base and place in fridge for a few hours until firm (or overnight)
8. To make the chocolate ganache, place the thickened cream in a small saucepan and bring to the boil. Take pan off the heat and add the chocolate pieces. Make sure they are covered by the hot cream and allow to stand for 2 minutes. Use a metal spoon to then stir the two ingredients together until they slowly incorporate into a glossy, thick ganache. Set aside on the bench and allow the ganache to cool – it will thicken slightly – then pour over the caramel cheesecake
9. Refrigerate until ganache topping is firm – then the cheesecake is ready to slice and serve!