

FML

Food's my life!

Cookies and Cream Cheesecake

250g plain chocolate biscuits
150g unsalted butter, melted
2 tsp gelatin powder
60ml boiled water
360g cream cheese, softened
300ml double cream
1 tsp vanilla extract
110g caster sugar
180g white chocolate melted
150g Oreos roughly chopped
Melted dark chocolate to drizzle for decoration

1. Line a 22cm springform cake tin with baking paper
2. Place biscuits into a food processor and pulse until a fine crumb forms
3. Stir in the melted butter until mixture resembles wet sand
4. Press biscuit mixture firmly into the base of the cake tin and refrigerate for 30 minutes
5. Melt white chocolate in a heatproof bowl over simmering water – stir until smooth and set aside to cool slightly
6. Sprinkle gelatin over boiling water in a small jug and stir until dissolved. Allow to cool for 5 minutes
7. Meanwhile, use a kitchen mixer to beat the cream cheese, double cream, sugar and vanilla until nice and smooth
8. Stir in gelatin and white chocolate, and finally fold in the Oreo cookies
9. Pour mixture over the biscuit base, and leave in the refrigerator for at least 3 hours or overnight to set
10. Drizzle with melted dark chocolate or decorate to your liking