



## Toblerone Cheesecake

### Base

130g plain chocolate biscuits

¼ cup desiccated coconut

80g melted unsalted butter

### Filling

500g cream cheese

½ cup caster sugar

1 tsp vanilla extract

200g melted Toblerone chocolate

½ cup thickened cream

Extra Toblerone chocolate for decoration

1. Line a 22cm springform cheesecake tin with baking paper
2. Process biscuits to a fine crumb and combine with coconut and butter
3. Firmly press into the prepared cake tin and place in the fridge while making the cheesecake filling
4. Use electric beaters to cream together the cream cheese, vanilla and caster sugar until the mixture is very smooth
5. Add the melted chocolate and thickened cream – mix until thoroughly combined
6. Pour the filling over the chocolate biscuit base and return to the fridge for a minimum of 4 hours, but preferably overnight
7. Turn out the cheesecake onto your serving plate and top with grated Toblerone chocolate – easy! Enjoy!