

No-bake Bar-One cheesecake



Serves 6

Preparation: 20 min

Chilling: 3 hours

CRUST

- 300 g chocolate digestive biscuits
- 150 g butter, melted

FILLING

- 15 ml (1 T) gelatin
- 250 ml (1 c) cream
- 2 tubs (230 g each) cream cheese
- 100 g caster sugar
- 2 bars (55 g each) Bar-One chocolate, sliced

TO DECORATE

- extra Bar-One chocolate, sliced
- cocoa powder

1 Crust: Crush the biscuits until fine. Add the melted butter and mix well. Press onto the bottom and up the sides of a 22 cm springform cake tin. Cover with plastic wrap and chill in the fridge until needed.

2 Filling: Cover the gelatin in 30 ml (2 T) water and leave to swell, then heat in the microwave for a few minutes until

melted. Set aside to cool.

3 Whisk the cream until stiff.

4 In a separate bowl, beat the cream cheese and caster sugar together.

5 Fold the cream into the cream cheese mixture. Mix a little of this mixture into the gelatin mixture, stir well, then add to the remaining cream cheese mixture. Mix well. Stir in the sliced chocolate bars.

6 Pour the filling into the prepared crust. Chill in the fridge for 3 hours or until set.

7 To decorate: Top with extra slices of Bar-One chocolate and dust with cocoa powder.

8 Use a warm knife to slice.