

Caramel Cheesecake

Ingredients

250- Nice Biscuit

80g unsalted butter

250-cream cheese

300ml thicken cream

1 380g Caramel [Top N Fill Nestle](#)

1 Tablespoon Gelatine [McKensie's Gelatine Powder](#)

¼ cup water/50ml—for gelatine

1 200g caramel chocolate bar to decorate

Caramel sauce to decorate [Cotties Caramel Sauce](#)

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor & combine with 80g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for till you prepare cheese mixture or 10 minutes

Cream cheese filling:

Combine cream cheese, thickened cream & blend till soft peaks. Add caramel top N fill to mixture.

Sprinkle gelatine over hot water and mix, cool mixer, do not allow mix to set. Blend with cream cheese mixture.

Spray inside the sleeve with oil, then pour over the biscuit base and refrigerate for a minimum of 8 hours or overnight.

Just before serving, remove the lid, chop the chocolate bar into pieces, drizzle the caramel sauce. then remove the sleeve.

Re-assemble, by putting the sleeve and lid on to store in the fridge.

Versatile Rectangle Master, add 375g biscuits/120g butter & double the wet ingredients.