



# Baked Cheesecake with Caramel



Servings: 8-10

## Ingredients:

- 200g Digestive biscuits, crushed
- 2 tbsp cocoa
- 55g margarine or butter, melted

## For the filling:

- 400g tubs light cream cheese
- 200ml half fat creme fraiche
- 85g caster sugar
- 1 tbsp corn flour
- 3 eggs
- 1 tsp vanilla extract
- 400g ready-made thick caramel dessert sauce



### **Method:**

1. Preheat the oven to 180°C, 350°F, gas mark 4.
2. Double wrap the round baking tin with Clingfilm.
3. Next, crush the biscuits, place into a bowl and add the cocoa powder melted margarine or butter, mix thoroughly then lightly press into the base of the tin. Chill in the fridge.
4. Place the cream cheese, creme fraiche, sugar, corn flour, eggs and vanilla into a food processor, blend for 2-3 minutes, stop to scrape the mixture back into the centre. Spoon the filling over the biscuit base making a flat surface. Place the cheesecake in a roasting tin and half fill with hot water.
5. Warm the caramel in a bowl and gently pour over the cheesecake. Bake in the centre of the oven for 45 minutes.
6. Remove to cool then chill for 4 hours or overnight.
7. When cutting, place a large knife into a jug of hot water, as this will help cutting your cheesecake.

### **Allergens:**

1. Biscuits
2. Butter
3. Cream cheese
4. Creme fraiche
5. Eggs