

Salted Caramel Cheesecake

Base

180g Oaty Biscuits
90g Melted Butter

Salted Caramel

200g Sugar
100g Butter
100ml Double Cream
1tsp Salt Flakes

Chocolate Mixture

300g Soft Cheese
70g Caster Sugar
400ml Whipping Cream

1. Crush the biscuits & mix with the melted butter. Press into the base of a 23cm loose bottom cake tin. Chill.
2. Cook the sugar until it dissolves into a pale golden syrup. Beat in the butter. Slowly add the cream, whisk well. Add the salt. Cool until the caramel thickens.
3. Beat & spoon two thirds of the mixture over the base & chill.
4. Beat together the cheese and caster sugar. Whip the cream & whisk into the cheese. Melt the chocolate until smooth or glossy. Pour into the cream cheese mixture & mix until smooth.
5. Pour/spoon the mixture over the caramel layer & level the top. Chill for 1-2 hours.
6. Remove from the tin & serve drizzled with the remaining caramel.