

Chocolate 'Easter' Cheesecake



(from Mrs. Symons and Beth)



What you will need:

280g biscuits (we used digestives but you could use Oreos)

140g butter

550ml double cream

2 x 280g tubs of cream cheese (like Philadelphia)

140g icing sugar

75g cocoa powder

Mini eggs or your choice of chocolate to decorate

Sandwich bag

Rolling pin

Kitchen scales

Large mixing bowl

Metal spoon

Cake tin

Measuring jug

Electric whisk

Sieve

Spatula

Clingfilm

A grown up to help you!

How to make it :

1. Put the biscuits into a sandwich bag and crush them into fine crumbs with a rolling pin.



2. Melt the butter on a low heat in the microwave or a saucepan and add to the biscuit crumbs.



3. Mix them together with a spoon until there are no more dry crumbs.



4. Press the buttery biscuit mix into a cake tin with removeable sides until it looks smooth and even.



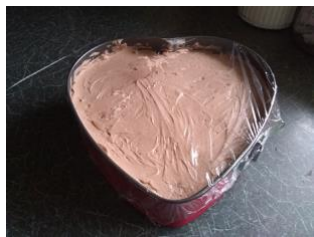
5. Whisk or whip the double cream in a clean bowl until it makes soft peaks.



7. Spoon the chocolate cheesecake mixture onto the biscuit base and smooth the top with a spatula or the back of a spoon.



8. Cover the top of the tin with clingfilm and put the cheesecake into the fridge for 2 hours to set.



9. Now it's time to clean up the kitchen and then go and play until the cheesecake is ready to decorate.



10. After 2 hours take the cheesecake out of the fridge, take off the clingfilm and carefully take off the outside of the tin.



11. Decorate the cheesecake with your mini eggs or other favourite chocolate (we used some crushed up Maltesers).



12. Time to eat your cheesecake. Enjoy!

