

# CHOCOLATE EGG Cheesecake



Serves 12 Easy ?? Mins



## What we'll need...

### For the base:

250g digestive biscuits

125g salted butter

75g Dr. Oetker 54 %  
Dark Chocolate

### For the topping:

2 sheets Dr. Oetker Leaf  
Gelatine

320g small chocolate eggs

500g mascarpone

400g crème fraiche

75g sugar

5 tsp Dr. Oetker Vanilla Bean  
Paste

2 tbsp lemon juice

### For the decoration:

150g Dr. Oetker 54 %  
Dark Chocolate

2 shredded wheat biscuits  
(about 45g)

Dr. Oetker Mini Wafer Flowers

Looking for an Easter bake that's a piece of cake? Try out this simply scrumptious cheesecake with a showstopping nest topping. Whether you're making it for friends, family, or just for yourself, the biscuity base will put a smile on everyone's face! **Now let's get baking...**

## The base

1. Let's start with the basics. Or should we say, the base! Use a little of the butter to grease a 9" (23cm) non-stick springform cake pan. Then, drop the remaining butter and the Dark Chocolate into a large heatproof bowl. Set the bowl over a pan of simmering water and let it melt together gently, stirring occasionally.
2. Whilst that's melting away gently, time to do something not so gentle at all! Pop the biscuits into a sturdy food bag, place on a solid surface and bash away with a rolling pin until you're left with a soft bag of fine crumbs.

3. Now, back to that pan. Once the butter and Dark Chocolate are melted, tip into a bowl with your biscuit crumbs and mix everything together well. Once mixed, dollop into the prepared cake tin and spread evenly, pushing down firmly to compact your biscuity base. All set? It's about to be! Pop into the fridge while you crack on with the filling.

## The filling

4. Biscuity bottom done, now we're onto the smoooooth centre. First, put the Leaf Gelatine in a bowl, cover with a little cold water and leave to soak for about 5 minutes.

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Joy IN THE making

5. Set aside about 25 chocolate eggs for the decoration and put the rest into another sturdy food bag. You know what's coming next, right? Whack away with a rolling pin until you've got a smashing selection of smashed eggs. Careful though! Don't bash them too fine as we're going to want some large pieces in the mixture too.
6. Next, put the mascarpone and crème fraîche into the bowl of a stand mixer fitted with a paddle attachment and beat together. Not got a stand mixer? No worries! An electric hand beater and bowl will do the trick. Add the sugar and Vanilla Paste and beat again briefly to combine.
7. The next bit is easy-peasy lemon squeezezy ... literally! Heat the lemon juice in a small saucepan until warm, then squeeze out your softened gelatine sheets to get rid of any excess water before adding them to the warm juice. Stir for a few seconds until the gelatine has melted, then tip into the cheesecake mixture and keep beating until well combined. Finally, using a spatula, gently fold in the smashed chocolate eggs.
8. Take your base out of the fridge whilst you pour the cheesecake mixture on top, smoothing it out so it's nice and level. Then pop the whole thing back in the fridge for a couple of hours to set firmly.

## The nests

9. While the cheesecake is setting, you're in for the best time... chocolate nest time! First, line a baking tray with non-stick baking parchment. Then, break up the Chocolate and pop into a large heatproof bowl. Set this bowl over a pan of simmering water and let it melt gently, occasionally stirring if needed. As that's melting, break up the shredded wheat biscuits with your hands until you have fine threads.
10. Once the chocolate is melted, tip the shredded wheat into the bowl and stir until it's completely covered in the chocolate. Using two teaspoons (one to spoon and one to scrape), spoon eight circles of the mixture onto the prepared baking tray. Make a little well in the middle of each one to form them into nest shapes, before popping in the fridge to set.

## To assemble

11. Once the cheesecake has set, run a warm palette knife around the outside to release the topping from the tin. Then, open the cake tin and slide the cheesecake out onto a serving plate. Top the cheesecake with the chocolate nests in a ring around the outside, then arrange three of the reserved chocolate eggs in each nest. The finishing touch? A few pretty wafer flowers carefully placed around the nests.
12. Ta-dah! We think you've absolutely smashed it with this bake (quite literally at points). All that's left to do is sit back and chill whilst your bake does the same.

### Add joy to the making

To make sure your biscuit base is as solid as can be, a potato masher makes for a cool compacting tool.

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If you want to go the extra mile, add the odd fluffy lil' chick decoration to one or two nests to make it look like a few eggs have freshly hatched!

