



MARIE'S EMPORIUM

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# Chocolate Cheesecake Recipe

**Ingredients (Serves 4-6)**

**Base**

**375g digestive biscuits**

**75g butter**

**Filling**

**600g Cream Cheese**

**2 tablespoons of icing sugar**

**125g hot chocolate mix of your choice**

**Method**

- 1. Crush the biscuits until it resembles breadcrumbs.**
- 2. Melt butter in the microwave.**
- 3. Mix them together and place at the bottom of the dish you are using, pushing down firmly.**
- 4. Mix together the soft cheese and icing sugar.**
- 5. Reserve some chocolate for sprinkling on top.  
Melt the rest of the chocolate in a microwave in 10 second bursts.  
Mixing in between. Until fully melted.**
- 6. Mix this with the cream cheese.  
When fully combined,  
pour and spread on top of the biscuit base.**
- 7. Sprinkle the reserved chocolate over the top and chill until ready to serve.**