

SALTED CARAMEL CHEESECAKE

INGREDIENTS

- 3 Digestive Biscuits
- 20g Unsalted Butter
- 200g Cream Cheese
- 2Tbsp Icing Sugar
- 40g Salted Caramel Sauce (20g for the cheesecake, 20g for the topping)
- Sprinkles and flaked sea salt, to finish

Instructions:

Place the digestive biscuits in a bag and crush them with a rolling pin until fine.

Melt the butter and mix it into the crushed biscuits until fully combined.

Split the biscuit mixture evenly between two ramekins and press firmly into the base.

In a bowl, mix the cream cheese with the icing sugar until smooth, then stir in half of the salted caramel sauce.

Spoon the cheesecake mixture evenly over the biscuit bases and smooth the tops.

Chill in the fridge for at least 30 minutes. These can be made a day in advance.

To serve, drizzle over the remaining salted caramel sauce and finish with sprinkles and a pinch of flaked sea salt.

Perfect for a quick, indulgent dessert with minimal effort.

