

White chocolate cheesecake

Ingredients

- 450g/1lb soft cream cheese
- 4 large free-range eggs
- 1 vanilla pod, seeds scraped out
- 225g/8oz good quality white chocolate
- 225g/8oz crème fraîche
- butter, for greasing
- 55g/2oz biscuit crumbs, to dust over the buttered tin (use any type you love - chocolate digestives are good)

Preparation method

1. Beat the cream cheese in a bowl until soft, then add the eggs one by one, along with the seeds scraped from the vanilla pod.
2. Melt the white chocolate in a bowl set over a pan of gently simmering water, then fold in the crème fraîche until smooth.
3. Fold the chocolate mixture into the cream cheese mixture.
4. Grease a 25cm/10in cake tin and sprinkle the base with the biscuit crumbs to cover. Pour the chocolate and cream cheese mixture into the tin and bang down on a firm surface to remove any air bubbles.
5. Bake in a low oven, 150C/300F/Gas 2, for 45 minutes-1 hour, or until the centre is just firm.
6. Allow to rest for several hours to firm up, before turning out and serving.



30 mins to 1 hour
preparation time

30 mins to 1 hour
cooking time

**Makes 1 x 25cm/10in
cake**

By Ben O'Donoghue

This classic baked vanilla cheesecake with a naughty white chocolate centre is sure to impress your guests.