

## Orkney Fudge Cheesecake

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**BBC**  
RADIO



### Ingredients

250g Hobnobs (or other oaty biscuits), crushed  
75g butter, melted  
200g cream cheese  
250g Orkney fudge  
600ml double cream, lightly whipped



### Method

**Prep Time: 20-25 mins**  
**Chilling Time: 6 hours**  
**Serves 6**

1. Make the base by combining the biscuits and butter and pressing into the base of a 24cm spring-form cake tin that you have lightly buttered.
2. Beat the cream cheese until soft.
3. Grate 200g of the fudge (I use my food processor) and tip into the cream cheese.
4. Combine gently – folding in slowly – with the cream.
5. Chop the remaining fudge and scatter over the base of the cheesecake.
6. Spoon the cream mixture over the top and cover.
7. Chill for at least 6 hours before carefully decanting and serving in wedges.