

Girl Guide Recipes

Double Chocolate Cheesecake

Ingredients

- 22 (1½ pkts) Choc Guide biscuits
- 75g butter, melted
- 250g cottage cheese
- ¾ cup sugar
- 500g cream cheese (regular or reduced fat)
- 3 large eggs
- 2 tbsps cocoa powder
- 1 tsp vanilla essence
- shaved chocolate to garnish

Method

Preheat the oven to 150°C.

Break the biscuits into a food processor and process until finely crumbed. Pour in the melted butter and process until well combined. Line the bottom of a round 20cm springform tin with baking paper and press the crumbs evenly over the bottom and 3-4cm up the sides. Refrigerate until required.

Put the cottage cheese and sugar in a food processor or mixer and process until smooth. Add the cream cheese and eggs and process until smooth and creamy.

Measure in the cocoa powder and vanilla and stir to mix. Carefully pour the filling into the prepared crust, then bake for 1-1¼ hours until the centre stops jiggling and feels firm when pressed lightly. Leave in the turned off oven for a further 15 minutes, then remove and leave to stand until completely cool before removing the tin.

Garnish with shaved chocolate and serve or refrigerate until required. Transfer to an airtight container and refrigerate until required.