

TRUfree

Wheat
& Gluten
free

White Chocolate and Bourbon Cheesecake

This Cheesecake is perfect to make and 'O' so delicious



Serves 8



25 minutes



3 hours

Ingredients

200g [Trufree Bourbon Biscuits](#)

100g butter

300g soft cream cheese

250ml Double cream

2.5mlsp vanilla extract

100g icing sugar

175g white eating chocolate (check the Coeliac handbook for varieties)

6 [Trufree Bourbon Biscuits](#) quartered

Cherries or raspberries for decoration

Method

Line a 20cm spring form tin with greaseproof or baking paper

To make the base: Melt the butter in a pan. Whiz the biscuits in a food processor to finely crush or place in a sturdy bag and crush with a rolling pin, add to the butter and mix together. Tip into the 20cm deep spring form cake tin. Press down and level with the back of a spoon. Chill for 20 minutes.

Meanwhile make the topping: Melt the chocolate in a bowl over a pan of hot water (not boiling). Cool slightly.

In a large bowl whisk together with an electric whisk on a low setting the cream cheese, cream, vanilla extract and sugar, gradually pour in the melted white chocolate then fold in the broken Bourbon Biscuits.

Pour the mixture into the biscuit base and refrigerate for about 3 hours or until set.

Decorate with a raspberries or cherries.



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