

## No-bake Chocolate Cheesecake

### It's time to bake... without baking!

Baking is a deeply personal experience that aids more than just your taste buds. Baking is also hugely advantageous for improving mental health, with benefits that include increased mindfulness, satisfaction and sensory pleasure. More and more people are turning to baking to relieve stress and anxiety, with many finding the practice enlightening and a perfect way to re-focus on something other than what is troubling them.

What could be more decadent? A crushed chocolate digestive biscuit base is layered with two types of creamy chocolate then topped with Maltesers and chocolate buttons – and no oven needed

### Ingredients- You will need:

- 130g butter, melted, plus extra for the tin
- 300g chocolate digestive biscuits
- 150g milk chocolate
- 150g dark chocolate
- 250g mascarpone
- 300g cream cheese (don't use a low-fat variety)
- 50g icing sugar
- 25g malted milk drink powder (we used Horlicks)
- 25g hot chocolate powder
- 1 tsp vanilla extract
- 300ml double cream
- 150g Maltesers (100g chopped, 50g whole), plus a handful to decorate
- 100g chocolate buttons, roughly chopped



### Method:

1. Butter and line a 23cm springform cake tin. Blitz the biscuits in a food processor to form fine crumbs, then add the butter and blitz again. Tip the biscuit mixture into the tin and press down firmly with the back of a spoon. Chill in the fridge while you make the filling.
2. In separate bowls, melt the milk and dark chocolate over pans of gently simmering water. Alternatively, melt in the microwave in 30-second bursts, stirring between each interval until melted. Set aside to cool.
3. Use a hand whisk to mix the mascarpone, cream cheese, icing sugar, malted milk drink powder, hot chocolate powder and vanilla extract until smooth. In a separate bowl, whisk the cream, then fold into the mascarpone mixture. Add half the mixture to each of the chocolate bowls, stirring until well combined. Stir half the chopped Maltesers, whole Maltesers and buttons into the milk chocolate mixture; stir the rest into the dark chocolate mixture.
4. Spoon the dark chocolate mixture onto the biscuit base. Top with the milk chocolate mixture and smooth over the top. Chill overnight. Decorate with Maltesers before serving.