

Easy Read Recipe On How To Make Malteser Cheesecake



What you will need to make the Malteser Cheesecake:



- 200g Digestive Biscuits
- 75g of Unsalted Butter
- 100g Maltesers



- 400g Cream Cheese
- 300g Mascarpone



- 1 teaspoon Vanilla extract
- 200g Icing sugar










Method



First get all your ingredients measured, then line a cake tin with greaseproof paper.



	<p>Melt the butter in the microwave for 1 minute or until melted.</p>
	<p>Crush the digestives in a freezer bag with a rolling pin. Then add to the melted butter.</p>
	<p>Once the butter and biscuits are mixed, add it to the cake tin and press down with a spoon. This is the bottom of your cheesecake.</p>
	<p>Put it in the fridge to chill while you make the filling.</p>
	<p>In a bowl add the cream cheese, mascarpone and mix it all together.</p>
	<p>Add the icing sugar a little at a time then add the vanilla extract. Everything should be mixed together.</p>
	<p>Crush all the Maltesers and add half into the cream cheese mixture and save half for putting on the top for decoration.</p>



Now spoon the mixture onto the biscuit base.



Place cheesecake in the fridge to set for 4 hours.



After 4 hours sprinkle the rest of the Maltesers on top. Take the cheesecake out of the tin. Now serve and enjoy the cheesecake.