

# Malted Milk Malteser Cheesecake



**aroma**  
KITCHEN

## INGREDIENTS

### BISCUIT BASE

- 1 packet bourbon biscuit
- 1 x 1220g pouch Maltesers
- 100g melted Valio butter**



### CHEESECAKE

- 600g Emborg Cream Cheese**
- 300g Novi Milk Chocolate, melted**
- 1 tsp vanilla essence
- 2 tbsp malted milk powder
- 3 tbsp icing sugar
- 200ml Elmlea Double Cream**



## METHOD

- 1 Crush the bourbon biscuits together with half of the Maltesers, mix with the melted butter and press into the bottom of a 20cm spring form cake tin. Chill the biscuit base for 20 minutes.
- 2 For the filling, place the cream cheese in a mixing bowl and whisk lightly to soften, then stir in the icing sugar, vanilla and milk powder.
- 3 Carefully, but quickly fold in the melted chocolate before folding in the double cream.
- 4 Spread the filling over the biscuit base, sprinkle with the remaining Maltesers and chill till set.