

Malteaser cheesecake recipe by Paige Ava Millward

You will need ;

250g digestive biscuits
100g butter, melted
1 vanilla pod
600g full fat soft cheese
100g icing sugar
248ml of double cream
Lots of malteasers- save some for decorations
Cake tin
A rolling pin
3 big bowls
A saucepan pan
A knife

What to do

1] Always wash your hands first to make sure they are nice and clean before you bake. For the base spread butter into the cake tin so that your cheesecake won't stick .Next put your biscuits in a bowl and with your rolling pin smash the biscuits into crumbs . melt the butter and then add it to the mix . mix it all up together . put it in the tin , press the base down and then put it in the fridge for 1 hour.



2]Cut the vanilla pod in half and slowly scrape out the seeds using a knife.

3]Put the soft cheese, icing sugar and vanilla seeds into a bowl and mix until it's all nice and smooth. pour on the double cream and mix all together. Put this away from you.



4) Get your maltesers, put them in a bowl and smash them with a rolling pin. Add the maltesers into your mixture. And mix it all up.



5) Put the mixture on top of your base and add any sort of maltesers on you like for the top.

6) Finally put it in your fridge overnight.



7] Eat it and enjoy it is the best cheesecake you will ever have!!!