

Cookies & cream cheesecake

Ingredients

300ml double cream or crème fraiche

200g Cream cheese

2 tbsp Icing sugar

200g digestive biscuits

75g Oreo biscuits

75g Butter

Method

1. Place digestive biscuits into a bowl and crush until they become a fine crumb
2. Melt the butter then add to the crumb and mix until combined. Place the mixture in a cheesecake tin and place in the fridge to set
3. Add the cream cheese/crème fraiche, double cream and icing sugar into a bowl and whisk until thickened (use an electric whisk if you have one as it is much quicker) The mixture should be light and airy
4. In a separate bowl, roughly crush half of the Oreos then stir through the cheese and cream mixture with another flavouring of your choice if desired
5. Remove the biscuit base from the fridge and add the cheese topping, filling the remainder of the tin, then smooth the top with a palette knife or regular kitchen knife
6. Use the remaining Oreos to decorate
7. Put back into the fridge for another 30-40 minutes then serve.