

Creamy Salted Caramel Pie

Ingredients

200g full-fat cream cheese

300ml double cream

2tbsp icing sugar

200g plain or chocolate oat biscuits

75g salted butter

1 small tin carnation caramel

Pinch of fine sea salt

Method

1. Crush biscuits into a fine crumb (you can use a blender if you have one). Mix the biscuit crumb with the melted butter until fully combined then place into a cheesecake/flan dish. Press the mixture down firmly and bring up the sides with a spoon to create a case, put in the fridge for 20 minutes to set.
2. Add the 250ml of the cream, cream cheese and icing sugar into a bowl and mix thoroughly to form stiff peaks (an electric whisk is the easiest way. But if you don't have one available, mixing by hand will be fine it'll just take a bit longer). Now stir in half of the caramel.
3. Put the cream mixture into the biscuit case and spread evenly, put back in the fridge for 5-10 minutes.
4. Now take the remainder of the caramel and cream, combine in a bowl with the sea salt then pour over your cheesecake.
5. Place in the fridge to set for 2 hours.

Tips: Decorate with some fudge pieces or chocolate shavings for added texture and flavour