

4 INGREDIENT MICROWAVE CHOCOLATE CHEESECAKE

Ingredients

For the Chocolate Cheesecake:

- 200 g dark chocolate sandwich biscuits
- 1 kg plain low-fat yoghurt
- 1 can NESTLÉ full cream condensed milk, well shaken before opening
- 3 tbsp NESTLÉ Cocoa Powder

Serving Suggestion:

- 40 fresh raspberries
- Icing sugar for dusting

Method:

For the Chocolate Cheesecake:

1. Pop the chocolate biscuits into a zip lock bag and crush using a rolling pin.
2. Add the biscuit crumb into a heat-proof bowl and microwave for 30-45 seconds.
3. Grease a medium sized square microwave safe dish (30x30cm) and add the crushed chocolate biscuit crumb. With the back of a spoon, press the crumb down onto the base of the dish firmly to create your crust.
4. Mix the yogurt and condensed milk together in a microwave safe bowl. Whisk in the NESTLÉ cocoa powder.
5. Microwave the filling for 2-3 minutes. Remove the bowl, mix rapidly and put back in the microwave for another 2-3 minutes. Pour the mixture over the chocolate biscuit base and refrigerate for a minimum of 4 hours or overnight for best results.

Serving suggestion:

1. Once the cheesecake has set completely, slice into squares and serve with fresh raspberries. ENJOY!!

Serves 40