

Amarula Cheesecake

Ingredients:

- 200g digestive biscuits
- ½ cup melted butter
- 1 ½ cups Amarula
- 1 tbsp gelatin
- 500g cream cheese
- ½ cup sugar
- 2 cups cream

Directions:

1. Crush the digestive biscuits. Add the melted butter to the biscuits and mix to combine. Spread the biscuit mixture evenly at the bottom of a cake tin. Pressing the biscuits flat with a spoon. Freeze for 10 minutes.
2. In a separate bowl combine 1 cup of Amarula with 1 tbsp gelatin and microwave for 1 minute, until the gelatin is melted.
3. In a large mixing bowl combine the cream cheese with the sugar and mix using a hand mixer until light and fluffy.
4. Add the Amarula and gelatin mixture to the cream cheese and beat with the hand mixer until combined.
5. Beat 2 cups cream until light and fluffy and add 1/2 of the whipped cream to the cream cheese mixture.
6. Spread the mixture over the biscuit base and refrigerate for 2 hours.
7. Remove the cheesecake from the tin and top with caramel popcorn, chocolate pretzels, honeycomb pieces and dollops of the remaining Amarula cream.