

SALTED CARAMEL POPCORN CHEESECAKE

Makes 1 x 26cm cheesecake

INGREDIENTS

For the base:

2 tbsp oil
100g IMBO Butterfly Popcorn
2 tbsp butter
200g white marshmallows
100g white chocolate, melted

For the cheesecake:

2 x 250g tubs of cream cheese, softened
2 cups cream
1½ cups icing sugar
1 tsp lemon juice
1 tsp vanilla essence

For the salted caramel:

½ tin caramel
3 tbsp cream, heated in the microwave
Pinch of salt, or to taste

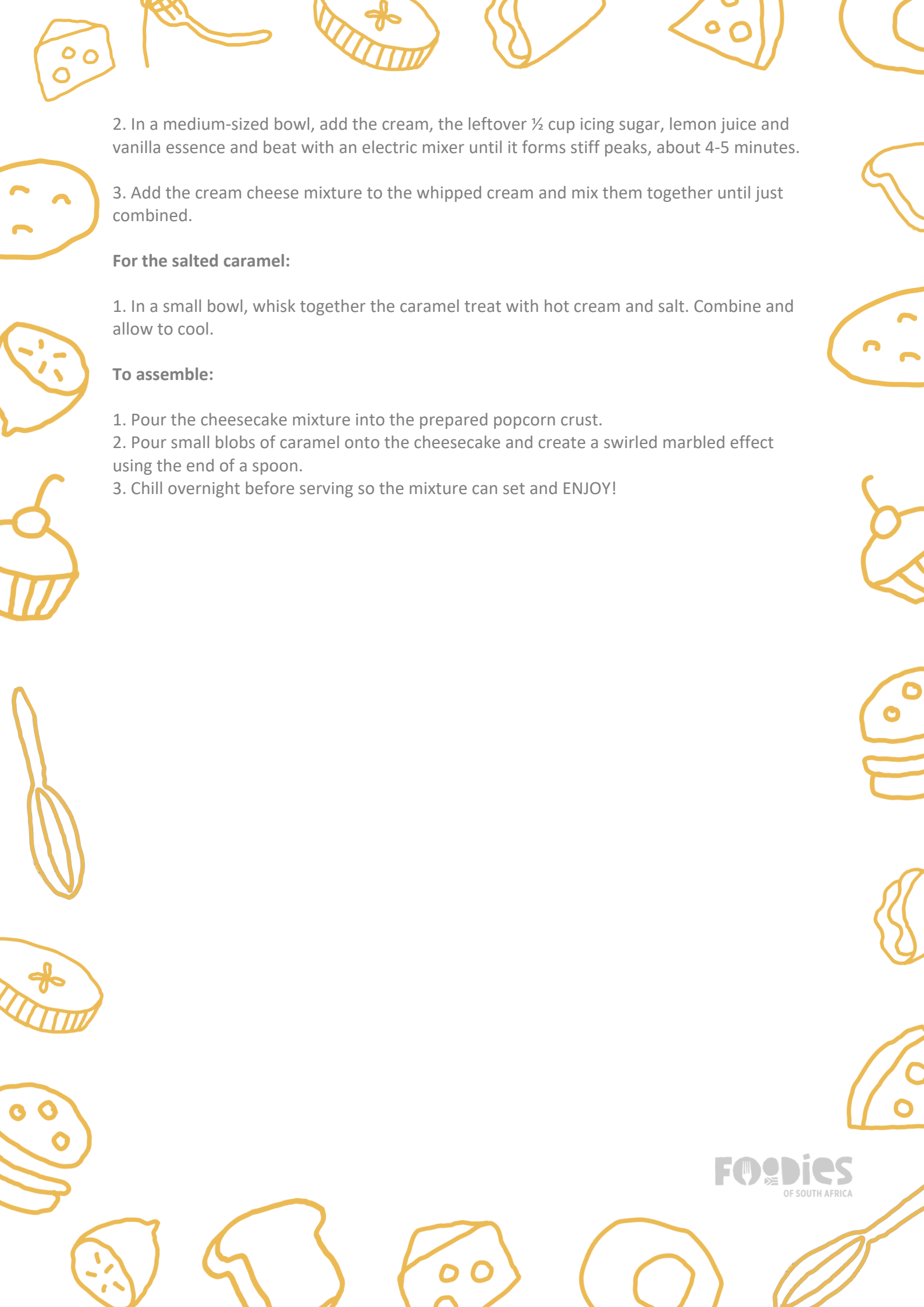
METHOD

For the base:

1. Heat oil in a heavy-based pot and pour in the popcorn kernels. Stir well, cover with a lid and remove from the heat when the pops are more than 2 seconds apart. Allow to cool.
2. Melt the butter in a large pot over medium heat, then add the marshmallows and stir until starting to melt. Add the melted white chocolate and stir until completely melted. Remove the pot from the heat.
3. Add the popcorn to the marshmallow and white chocolate mixture and stir to coat completely. Allow to cool for 2 minutes.
4. Grease a 26 cm springform pan with non-stick spray. Press the popcorn mixture into the pan using the bottom of a measuring cup, creating an even layer along the bottom and halfway up the sides. Set aside.

For the cheesecake:

1. In a mixing bowl, beat the cream cheese and 1 cup of the icing sugar with an electric mixer until smooth and creamy, about 1-2 minutes. Set aside.



2. In a medium-sized bowl, add the cream, the leftover $\frac{1}{2}$ cup icing sugar, lemon juice and vanilla essence and beat with an electric mixer until it forms stiff peaks, about 4-5 minutes.

3. Add the cream cheese mixture to the whipped cream and mix them together until just combined.

For the salted caramel:

1. In a small bowl, whisk together the caramel treat with hot cream and salt. Combine and allow to cool.

To assemble:

1. Pour the cheesecake mixture into the prepared popcorn crust.

2. Pour small blobs of caramel onto the cheesecake and create a swirled marbled effect using the end of a spoon.

3. Chill overnight before serving so the mixture can set and ENJOY!