

5-INGREDIENT P.S. CHEESECAKES

Makes 12

Hands-on time: 25 minutes

Hands-off time: 4 hours

INGREDIENTS

7 bars (60g each) Cadbury P.S. Duo

2 tubs (250g each) full fat cream cheese, softened

$\frac{3}{8}$ cup castor sugar

$\frac{1}{2}$ tsp vanilla essence

1 cup cream

Serving suggestion:

Cocoa powder

METHOD

1. Line a 12-hole muffin tray with cupcake liners.
2. Add 6 of the Cadbury P.S. Duo Bars into a zip-seal bag and finely crush using a rolling pin.
3. Pour the finely crushed chocolate into a heatproof bowl and microwave for 1 minute and 45 seconds, stirring every 30 seconds. Stir to mix the crumbs together, divide between the cupcake liners and press down firmly using the back of a spoon to form the base. Refrigerate until needed.
4. Spoon the cream cheese into a bowl, add in the castor sugar and the vanilla essence. Using a hand beater, whisk together until well combined and smooth.
5. In a separate bowl that has been chilled, using a hand beater whisk the cream until medium peaks form. Fold $\frac{3}{4}$ of the whipped cream into the softened cream cheese mixture until just combined. Refrigerate the remaining cream until needed.
6. Pour the filling over the crushed chocolate base and refrigerate for a minimum of 4 hours or overnight for best result.
7. Roughly chop the remaining chocolate bar.
8. Remove the set cheesecakes from the fridge and transfer to a serving platter. Pipe the remaining whipped cream on top, dust lightly with cocoa powder and sprinkle over the chopped chocolate, serve and ENJOY!