

## SAUNDERS' MALT EXTRACT



Preparation

20  
MINS

Chill Time

6  
HOURS

Makes

10-12

Difficulty

MEDIUM

# NO BAKE MALTED CHEESECAKE

Creamy malted chocolate cheesecake made with whipped cream cheese, mascarpone, cream and chocolate on a malted biscuit base.

## INGREDIENTS

### Base

- 150g unsalted butter
- 300g malted milk biscuits (we used Malt-O-Milk)

### Cheesecake Filling

- 150g milk chocolate
- 150g dark chocolate
- 250g full fat Philadelphia cream cheese
- 250g mascarpone
- 75g icing sugar
- ¼ cup Saunders' Malt Extract
- 300ml double cream

### Chocolate Top

- 100g chocolate (we used a mix of milk and dark)
- 2 tbsp double cream
- 2 tbsp Saunders' Malt Extract

## METHOD

- 1 Line the base and sides of a 20cm-24cm spring form tin with baking paper.
- 2 For the base, melt the butter in the microwave on short bursts or in a small saucepan over a medium heat.
- 3 Blitz biscuits in a food processor to a small crumb, add the butter, and mix until combined. Transfer to the tin and press down firmly and evenly over the base. Place in the fridge to chill.
- 4 To make the cheesecake filling, finely chop milk and dark chocolate and place in a large heatproof bowl. Melt in short bursts in a microwave (3 x 30 sec at 1000W) or over a pan of gently simmering water, stirring gently.

## REMAINING STEPS - NEXT PAGE

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- 5 Place the cream cheese, mascarpone, icing sugar and malt extract in a bowl of a food processor and process on high speed until combined and fluffy. Add the melted chocolate and whiz again until combined, smooth and silky.
- 6 Add the double cream and process on medium speed just enough to incorporate the cream into the mixture.
- 7 Pour the filling on to the biscuit base, smooth over and chill in the fridge for at least 6 hours or overnight.
- 8 To make the chocolate top, finely chop chocolate and place in a large heatproof bowl. Melt in short bursts in a microwave (2 x 30 sec at 1000W) or over a pan of gently simmering water, stirring gently. Add double cream and malt extract and mix until combined.
- 9 Remove the cheesecake from the tin, and spread the melted chocolate on top and allow to cool.
- 10 Store in the fridge for up to 3 days.

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