

White Christmas cheesecake - dessert

by Albert Holzhey

For the cake floor:

150 g spoon biscuits, crushed

60 g margarine, melted

For the filling:

650 g of cream cheese

340 ml condensed milk

3 Egg (s)

350 g chocolate, white, melted

For the icing:

150 g chocolate, white

60 ml sweet cream



Firstly, mix the crumbs of the spoon biscuits with the melted margarine. Press the mass on the bottom of a greased jumping mould.

For the filling, mix the cream cheese and a quarter of the condensed milk with a blender until the mixture is creamy. Gradually, add the rest of the condensed milk while stirring. Add the eggs individually, stirring and mix thoroughly after each egg. Add the melted white chocolate while stirring. Put the filling into the spring mould at 150 degrees Celsius. Bake for 1 hour and 15 minutes (until the middle is firm).

After baking let it cool for 1 – 2 hours in the pan. Do not remove the edge during the cooling process!

For the icing, heat the white chocolate with the cream in a saucepan, stirring constantly, until the chocolate is melted. Spread on the chilled cake.

Chill the cheesecake for 4 – 6 hours.

You can also add figures like snowflakes or other X-mas motifs with food colouring but make sure to have the cake on an even table, otherwise the icing will run on one side.