

Caramel Cheese Cake

Caramel

1 Cup	<i>Brown sugar</i>
60 g	<i>Salted Butter</i>
½ Cup	<i>Whipping Cream</i>

Cake

200 g	<i>Digestive, Oatmeal cookies or Graham Crackers crushed</i>
80 g	<i>Butter</i>
200 g	<i>White Chocolate</i>
2 Tsp	<i>Gelatine Powder</i>
250 ml	<i>Whipping Cream</i>
500 g	<i>Cream Cheese (at room temperature)</i>
100 g	<i>Caster or White Sugar</i>
1 Tsp	<i>Vanilla Extract</i>

1. Place the sugar, butter and cream into a heavy saucepan over medium-low heat. Cook while stirring gently for 6-7 minutes until thickened. Remove from heat and set aside.
2. Blend the biscuits to a fine crumb in a food processor. Add the melted butter and blend again for a few seconds until combined.
3. Line the base of a 22cm springform tin with baking paper and press the mix firmly into the base. Put in the fridge.
4. Melt the chocolate in a microwave or in a heatproof bowl over a pot of simmering water. Set aside.
5. Dissolve the gelatine powder in ¼ cup boiling water. Set aside.
6. Whip the cream until light and fluffy. Set aside.
7. Beat the cream cheese, sugar and vanilla with an electric mixer until smooth. Beat in the dissolved gelatine, then the melted chocolate.
8. Gently fold in the whipped cream until just combined.
9. Pour the filling into the prepared base.
10. Randomly spoon blobs of caramel over the top of the filling. Using a flat-bladed knife, gently pull the caramel through the filling in all directions. Don't overdo it, you're aiming for a random finish.
11. Refrigerate for a minimum of 3 hours or overnight. Run a sharp knife around the edge of the cheesecake before unclasping the tin.