



**MEADOWHEADADT**

**BAKE OFF**



**Monday 22<sup>nd</sup> 3pm**  
**(After half term!)**



**Instagram live**

## **Week 3 - Rocky Road cheesecake**

Check out **@meadowheadADT** on Instagram or the **school website** for equipment and ingredients.

You will need to have the ingredients weighed out ready for the live bake off!

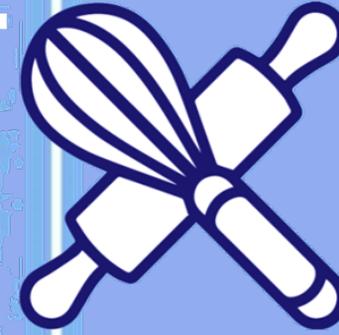


**Monday**  
**3pm**



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**22<sup>nd</sup> Feb**



**Instagram live**

**Week 3 - Rocky Road  
cheesecake**

Swipe for ingredients and  
equipment!

You will need to have the  
ingredients weighed out  
ready for the live bake off!





# Week 3 – Rocky road cheesecake



 Instagram live

- Equipment list:**
- Mixing bowls
  - Whisk
  - Wooden spoon
  - Measuring jug
  - Rolling pin (preferable)
  - Sharp knife
  - 8" lose bottom cake tin or similar

<b>Base</b>		
300g digestive biscuits	→	Mixing bowl
150g melted butter/margarine	→	Small bowl
<b>Filling</b>		
250g milk chocolate melted	→	Small bowl
500g full fat cream cheese	}	Large mixing bowl
75g icing sugar		
1tsp vanilla extract (optional)		
300ml double cream	→	In the carton/jug/bowl
75g mini marshmallows	}	On a plate
200g glacé cherries, halved (optional)		

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 Instagram live



## Equipment list:

Mixing bowls  
Whisk  
Wooden spoon  
Measuring jug  
Rolling pin  
(preferable)  
Sharp knife  
8" loose bottom cake  
tin or similar  
Piping bag (optional)

## Decorations (optional – pick and choose)

150ml double cream whipped with 2 tbsp. icing sugar ready to pipe (optional)

50g melted chocolate to drizzle over.

Glacé cherries

Mini marshmallows

Crushed biscuits

Other decorations of your choice.

## Tips:

- The cream cheese must be full fat and not reduced fat.
- The cream has to be double or whipping cream – single cream won't work.
- If you don't have a piping bag you could use squirty cream for the decoration.
- Swap the milk chocolate for white chocolate in the filling if you wish.
- For a vanilla cheesecake, don't add the melted chocolate into the filling.
- Other biscuits can be used such as hobnobs.



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## **Method:**

### **Biscuit Base**

1. Blitz the biscuits in a food processor to a small crumb, add the melted butter, and pulse a few times until it is combined well or using a rolling pin to bash the biscuits into a small crumb and stir in the melted butter.
2. Tip into a 8"/20cm Deep Springform Tin and press down firmly! – Pop this in the fridge/freezer to set whilst we make the filling.

### **Filling**

1. Melt the Chocolate in a bowl over a pan of gently simmering water, stirring gently or microwave in short bursts until fully melted – leave to cool slightly whilst doing the rest.
2. Whisk the Cream Cheese, Icing sugar and Vanilla until combined.
3. Add in the melted Chocolate, and whisk till smooth.
4. Pour in the double cream and whip again until it is starting to thicken a lot like a Mousse does! Alternatively, you can whip the cream separately and fold everything together.
5. Add in the Mini Marshmallows, and Glacé Cherries, and fold together.
6. Pour the Cheesecake Filling onto the Biscuit Base. Set the Cheesecake in the fridge whilst you prepare your toppings.
7. Decorate as desired with whipped cream melted chocolate, cherries, marshmallows or crushed biscuits.