



MEADOWHEADADT

BAKE OFF



Monday 22nd 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!

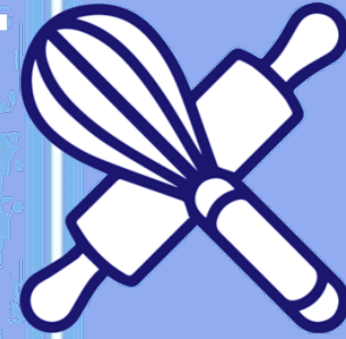


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MEADOWHEAD ADT

BAKE OFF



22nd 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" loose bottom cake
tin or similar

Base

300g digestive biscuits



Mixing bowl

150g melted butter/margarine



Small bowl

Filling

250g milk chocolate melted



Small bowl

500g full fat cream cheese

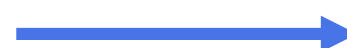
75g icing sugar

1tsp vanilla extract (optional)



Large mixing bowl

300ml double cream



In the carton/jug/bowl

75g mini marshmallows

200g glacé cherries, halved (optional)



On a plate



Week 3 – Rocky road cheesecake



 **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.



Week 3 – Rocky road cheesecake



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.