



**PREP**  
25 min

**COOK**  
60 min

**SERVES**  
10

# Baked Christmas Cheesecake

## INGREDIENTS

250 g Queen's Danish Butter Cookies, crushed (for base)  
100 g Pure Valley unsalted butter, melted  
500 g Westacre Cream Cheese, softened  
250 g Emporium Selection Mascarpone  
150 g White Mill caster sugar  
3 large eggs  
1 tsp White Mill vanilla extract  
Zest of 1 orange  
1 tbsp White Mill plain flour  
1 pack Kringle & Co Chocolate Drizzle Stars, crushed (for topping)  
Fresh raspberries, to serve

## DIRECTIONS

1. Preheat oven to **160°C (fan-forced)**. Grease and line the base of a 23 cm springform pan.
2. Place butter cookies in a food processor and blitz to fine crumbs. Add melted butter and pulse until combined. Press firmly into the base of the pan. Refrigerate while preparing filling.
3. In a large bowl, beat cream cheese, mascarpone, and sugar with an electric mixer until smooth. Add eggs one at a time, beating after each addition. Stir in vanilla, orange zest, and flour.
4. Pour filling over chilled base and smooth the top with a spatula. Place pan on a baking tray and bake for **55-60 minutes**, or until edges are set but the centre has a slight wobble.
5. Turn off oven, leave door slightly ajar, and allow cheesecake to cool for 1 hour inside. This prevents cracks.
6. Transfer cheesecake to fridge and chill for at least 2 hours before serving.
7. Just before serving, sprinkle crushed chocolate drizzle stars over the top and scatter with fresh raspberries.



Good Different



For extra festive flair, drizzle the cheesecake with melted white chocolate before adding the toppings — it gives a snowy, Christmas look.