

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 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 250g Festive Selection Chocolate Drizzle Stars
- 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.

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