

CHBC Demo Recipes

White Chocolate Cherry Cheesecake

(serves 8)

A

1.75 cup graham crumbs
3 tbsp brown sugar
4 tbsp butter (melted)

B

500 gr cream cheese
500 gr icing sugar
500 ml whipping cream (whipped to medium peaks)
1 cup frozen cherries (thawed, halved and drained of excess juice)
½ cup white chocolate (shaved)
6 leaves gelatin (bloomed)

- A. Line the bottom and sides of an 8-inch springform cake pan with parchment paper. Mix **A** ingredients and press into bottom of springform pan. Bake in oven at 400° for 10 minutes. Remove from oven and cool.
- B. Whip cream cheese and sugar until smooth. Dissolve gelatin in ½ cup of hot water and whip into cheese. Fold in cherries, and then fold in the whipped cream. Pour mixture into the springform pan, smooth out the top and cover with the white chocolate. Refrigerate overnight.



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