



Spooky Spider Web Cheesecake

Serves 2-4 | Chill for 2 hours

Dessert 35 – 40 mins • Egg(s) not included

YA



Biscuit Crumb



Chocolate Chips



Sugar



Cornflour



Creme Fraiche



Cream Cheese

Pantry Items: Butter, Egg, Water



Rate your
recipe!

2024-W44

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Oven dish, baking paper

Ingredients

	Quantity
Biscuit Crumb	125 g
Chocolate Chips	100 g
Sugar	37.5 g
Cornflour	5 g
Creme Fraiche	110 g
Cream Cheese	96 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	277.8 g	100 g
Energy (kJ/kcal)	4288.6 kJ/ 1025 kcal	1543.8 kJ/ 369 kcal
Fat (g)	62.9 g	22.6 g
Sat. Fat (g)	37.1 g	13.4 g
Carbohydrate (g)	99 g	35.6 g
Sugars (g)	71.5 g	25.7 g
Protein (g)	13.8 g	5 g
Salt (g)	0.1 g	0 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Contact

Share your creations with
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!

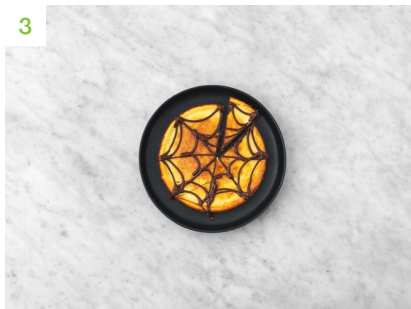
1



2



3



Get Prepped

- Preheat the oven to 150°C/130°C fan/gas mark 2.
- Bash the **biscuit crumb** with a pot or rolling pin.
- Place a pot over medium heat with 2 tbsp **butter**. Once melted, remove from the heat and stir through the **biscuit crumb**.
- Press the **crumb** into the bottom of a lined oven dish (approx 12cm) to make the smooth cheesecake base.
- Chill in the fridge until ready to bake.

Make the Cheesecake

- In a bowl, mix the **sugar** and **cream cheese**. Slowly stir in 1 **egg**, 5g **cornflour** and the **creme fraiche**.
- Pour over the biscuit base and pop onto a baking tray. Add 2-3cm of **water** to the tray so it covers the bottom of the dish.
- Bake in the middle of the oven until no longer liquid when shaken, 40-45 mins.
- Remove from the oven and cool for 15 mins, then chill in the fridge for 2 hrs.
- With 10 mins of cooling time to go, boil a small pot of **water**. Pop the **chocolate chips** into a bowl and place on top of the pot. Stir until melted.

Finish and Serve

- Once set, remove the cheesecake from the oven dish.
- Place the melted **chocolate** in a piping bag and pressing lightly, make a swirl by drizzling **chocolate** starting in the centre and continuing to make a larger spiral as you move out.
- Using the end of a spoon, drag lines through the **chocolate** from the centre towards the edge at regular intervals to create a spooky spider web.
- Chill in the fridge until the chocolate solidifies, 5-10 mins.

Enjoy!