

Chocolate Peanut Butter Cheeselesscake (Serves 12)



Ingredients

300g Digestive Biscuits
120g Margarine
30g Cocoa Powder (optional)
800ml Soya Milk
400g Plain Chocolate
200g Peanut Butter (use more if a peanut lover)
75g Corn Flour

Method

First to make the base use a blender to break the biscuits to fine crumbs, then add the margarine (and for an extra chocolaty version add the cocoa powder too) and blend till well combined. Press into a springform cake tin covering the base and then the sides up to a height of around 4cm.

Mix the cornflour with a little of the milk to make a smooth paste, being careful to avoid lumps. Then add more milk keeping 80ml in reserve. Place the mixture in the microwave for 4 minutes, stir, then another 3 minutes and the mixture should have thickened to a custard like consistency, alternatively it can be heated in a saucepan on the hob. Once the mixture has thickened split it into two bowls, in one mix in the peanut butter, in the other mix in 200g of the chocolate. Once the mixtures are well combined they are ready to spoon onto the base.

Now the chocolate topping can be made, simply add the remaining 80ml of milk to the remaining 200g of chocolate and microwave until the chocolate has melted. Stir thoroughly then pour this on top of the other layers in the pan and refrigerate for around 4 hours till fully cooled.