

Milkybar Cheesecake - The Dreamy No-Bake White Chocolate Dessert Everyone Loves

2 cups crushed digestive biscuits



TIME
20 to 30 min

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INGREDIENTS

2 cups crushed digestive biscuits
1/2 cup melted butter
2 cups cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract
1 1/2 cups heavy whipping cream
200g Milkybar white chocolate, melted
Extra Milkybar pieces, for topping
White chocolate shavings, optional

DIRECTIONS

1. In a bowl, mix the crushed digestive biscuits with the melted butter until fully combined.
2. Press the biscuit mixture firmly into the bottom of a springform pan to form the crust.
3. Refrigerate the base for 20 to 30 minutes so it can set.
4. In a large bowl, beat the softened cream cheese, powdered sugar, and vanilla extract until smooth and creamy.
5. Add the melted : Milkybar white chocolate and mix until fully incorporated.
6. In a separate bowl, whip the heavy cream until soft peaks form.
7. Gently fold the whipped cream into the cheesecake mixture until light and fluffy.
8. Spread the filling evenly over the chilled crust.
9. Smooth the top, then decorate with extra : Milkybar pieces or white chocolate shavings.
10. Refrigerate for at least 4 to 6 hours, or until fully set.

SWAPS & NOTES

This cheesecake is easy to adapt depending on what you have on hand.

If you can't find digestive biscuits, graham crackers or vanilla cookies make a great crust substitute.

They'll give you the same buttery base with a slightly different flavor.

For the filling, make sure the cream cheese is properly softened before mixing.

TIPS FOR SUCCESS

The biggest key to success with this cheesecake is patience during chilling.

Give it enough time to set properly so the slices hold their shape.

Overnight chilling is even better if you have the time.

Another important tip is not to overwhip the cream.

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