



No-Bake Chocolate Cheesecake

Makes: 12 servings

Prep Time: 20 minutes Chill Time: 6 hours

Total Time: 6 hours 20 minutes

Oreo Crust:

- 4 cups Oreo cookies (or $\frac{2}{3}$ of a standard 14.3-ounce package)
- 7 tbsp unsalted butter, melted

Chocolate Cream Cheese Filling:

- 10 ounces dark chocolate 70%
- 3 8-ounce blocks cream cheese, room temperature
- 1 & $\frac{1}{3}$ cup heavy cream, cold
- 1 & $\frac{1}{2}$ cup powdered icing sugar
- 2 tbsp cocoa powder
- $\frac{1}{2}$ tsp salt

Chocolate Ganache:

- 3 & $\frac{1}{2}$ ounces dark chocolate 70%, finely chopped
- $\frac{2}{3}$ cup heavy cream

Berries and sprinkles, for decorating, if desired

Oreo Crust:

Add the Oreo cookies to the bowl of a food processor and pulse until the cookies are crumbled finely. Pour in the melted butter and pulse again until the crumbs resemble wet sand. Pour the cookie crumbs into a 9-inch springform pan and pack the crumbs into the base and up the sides. They need to be as compact as possible so that they don't crumble when cutting the cheesecake later. I recommend using a $\frac{1}{2}$ -cup measuring cup to press the crumbs up the sides of the pan.

Refrigerate the base for 30 minutes minimum or freeze for 15 minutes while you make the filling.

Chocolate Cream Cheese Filling:

Melt the chocolate in a microwave-safe bowl, using 30-second bursts and stirring in between until smooth.

In a medium-sized bowl, add the cold cream and using an electric mixer fitted with the whisk attachment, whip on medium-high speed until stiff peaks form. Set aside.

In a separate bowl, add the cream cheese and using an electric mixer fitted with the paddle attachment, beat on medium speed until smooth and creamy. Scrape down the base and sides of the bowl with a rubber spatula. Sift the powdered icing sugar, cocoa powder and salt into the cream cheese mixture. Pour in the melted chocolate and beat on medium until fully incorporated and smooth. It is quite a thick mixture but will loosen up with the whipped cream.

Add the whipped cream into the chocolate cream cheese mixture and fold through until fully combined.

Remove the crust from the refrigerator, or freezer, and pour the chocolate cream cheese filling into it. Smooth the filling throughout the base and use an offset spatula to smooth off the top. Cover tightly in plastic wrap and refrigerate the cheesecake for a minimum of 6 hours but overnight is great, too. This gives it the best chance to firm up.

Chocolate Ganache:

Heat the cream in a saucepan on medium heat and bring to a low simmer. Make sure it doesn't boil otherwise the cream will split. Pour the cream over the chocolate and cover the bowl with a plate for 5 minutes. Stir the cream until the chocolate has fully melted and is combined with the cream.

Remove the cheesecake from the fridge, then using a knife, run the blade around the edge to loosen it, and then release the springform pan rim and remove it carefully. Slide the cheesecake onto a serving plate.

Pour the chocolate ganache liberally over the top of the cheesecake and smooth with an offset spatula. Decorate with fruit such as strawberries and red currants or however your creative heart desires!

Use a clean, sharp knife to cut the cheesecake into slices. Heat the blade of the knife under warm water, wipe dry and slice slowly through the cheesecake. Clean, warm and wipe the blade before each cut for the neatest slices.

Chef's Notes:

The cheesecake can be stored in the refrigerator wrapped well in plastic wrap, for up to three days. If the ganache has been poured onto the cheesecake, then it will harden in the fridge.

The undecorated cheesecake can be frozen easily. Once it has set in the refrigerator, wrap well with plastic wrap, and then aluminum foil and freeze for up to 2 months. Thaw in the refrigerator and then slice and serve. Do not freeze an unset cheesecake as the texture becomes affected and will turn grainy.

This cheesecake makes for a great make-ahead dessert. You can make the crust 1-2 days ahead of time and keep it in the refrigerator until ready to use. Alternatively, make the cookie crust and filling and refrigerate it undecorated for 2 days. Then make the chocolate ganache and pour it over when ready to serve.

Recipe adapted from Emma Duckworth Bakes