

Baking without Flour

No Bake Orange Cheesecake



Ingredient

- 15 digestive biscuits
- 6 tbsp butter, melted
- 400g cream cheese
- grated zest 3 oranges, save the segments for the decoration (or you can use a tin of baby oranges if you prefer)
- 200g mascarpone cheese
- 100g caster sugar
- 3 tablespoon milk
- 184ml pot double cream

Method

1. Crush the biscuits roughly. You can do this by putting them in a plastic food bag and crushing them with a wooden spoon.
 2. Put the biscuits into a bowl and mix in the melted butter. Put the mixture into a 23cm cheesecake tin, then use the back of a spoon to spread it evenly and press it down in the tin to form the base. Put the tin into the fridge to set. This should take about 30 mins.
 3. Put the cream cheese, orange zest, mascarpone, sugar and milk into a bowl and mix it well with the wooden spoon.
 4. Put the cream in a clean bowl and whisk until it is the consistency of thick custard. Add to the orange mixture and mix thoroughly.
 5. Remove the cheesecake tin from the fridge. Pour the filling over the biscuit base and spread evenly. Decorate with segments of orange and return to the fridge until ready to serve (at least 4 hours or overnight).
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