



Millionaire's cheesecake

★★★★★ (13 ratings) By [Lulu Grimes](#) [Magazine subscription – 5 issues](#)



PREP: 35 MINS

no cook, plus at least 1 hr chilling



EA 8Y



CUTS INTO 10-12

Indulge in this no-bake chocolate cheesecake after a special dinner, W
Eve or a birthday, it's sure to impress



✓ Vegetarian

Nutrition: Per serving

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
534	43g	27g	29g	19g	1g	6g	0.5g

Save to My Good Food

Print

<https://www.bbcgoodfood.com/recipes/millionaires-cheesecake>

Shopping tools [How this works](#)

Buy ingredients online

Send this recipe to your online basket

£0.89 per serving

Add to **TESCO** basket

Create a shopping list [View list](#)

Share your list or take it in-store

Add to shopping list

Powered by [Whisk.com](#)

Ingredients

75g butter, melted, plus extra for the tin

250g shortbread biscuits

250g mascarpone

300g full-fat soft cheese

50g icing sugar

40g cocoa powder

300ml double cream

½ x 397g can [caramel](#) or 200g dulce de
leche

50g dark chocolate, chopped

star sprinkles or chocolate stars, to
decorate

Method

1. Butter and line the base of a 20cm
springform cake tin. Blitz the biscuits in a [food
processor](#) into fine crumbs, then add the
butter and blitz again. Tip the mixture into the
tin and press down firmly with the back of a
spoon. Chill while you make the filling.

2. Gently mix the mascarpone, soft cheese,
icing sugar and cocoa until smooth. In a
separate bowl, whip the cream until it is stiff,
then fold into the mascarpone mixture. Spoon
the mixture over the biscuit base and level the
top. Chill for 1 hr.

3. Warm the caramel in a pan a little so it is
easily spreadable, if you overdo it, wait until it
cools again. Pour it onto the cheesecake,
spread gently and chill. Meanwhile, melt the
chocolate carefully in a bowl set over a pan of
simmering water or in a [microwave](#). Drizzle it
back and forth over the caramel, then add the
sprinkles or stars in whatever pattern you like.
Chill until ready to serve, then carefully remove
the tin and lining and slide the cheesecake

Alternative



N
b
★



E
s
★



N
★

Related gui



A
V
a
c
p



H
H
o
t



T
n
v
i
r
c
y