



## *Cheesecake Hot Chocolate*

SERVINGS: 2

TOTAL TIME: 15 MINS

### INGREDIENTS

- 1 cup milk
- 1/4 teaspoon vanilla extract
- 55g white chocolate, chopped
- 55g cream cheese at room temperature – it is vital that the cream cheese is room temperature because chilled cream cheese will go lumpy. You can use a blender if this happens.
- Sweet biscuit crumbs (eg: Scotch Finger) and whipped cream, for garnish

### DIRECTIONS

1. In a medium saucepan, warm up the milk over medium heat until hot but not boiling.
2. Turn the heat down to low then whisk in the vanilla and cream cheese until melted.
3. Whisk in the white chocolate until melted and smooth.
4. Serve immediately with whipped cream and biscuit crumbs on top, if desired.

Recipe from Carla Cardello