

## MEGAN'S MINCE PIE CHEESECAKE

Serves: 6

Prep Time: 30 Minutes

### INGREDIENTS

#### FOR THE CHEESECAKE MIX

300g full fat cream cheese

75g icing sugar

150ml double cream

10ml brandy

100g mincemeat

#### FOR THE BISCUIT BASE

150g Digestives

75g unsalted butter

15ml brandy

#### TO GARNISH

Cinnamon sticks

Star anise

Dried orange slices

### METHOD

1. For the biscuit base, crush the digestives to a fine crumb.
2. Melt the butter and add the brandy, stir thoroughly before mixing in the biscuit crumbs.
3. Spread the biscuit base evenly into the bottom of a 20 cm spring form cake tin, pressing down firmly. Place in the fridge to firm up.
4. To make the cheesecake filling, begin by whisking the cream cheese and icing sugar in a bowl until the mixture is smooth.
5. Add in the cream and brandy and whisk until the mixture has thickened, then stir in the mincemeat until fully combined.
6. Pour the cheesecake filling over the biscuit base and smooth over with a knife, then chill in the fridge overnight.
7. Once ready to serve, remove from the tin and garnish with the cinnamon sticks, star anise and dried orange slices.