What Katie ate...

CHOCOLATE + CARDAMOM CRUMB, MOCHA ORANGE CHEESECAKE

YOU WILL NEED

300g chocolate cookies
1/2 tsp ground cardamom
125g blanched almonds
120g unsalted butter, melted + cooled
200g Lindt dark chocolate with orange - melted and cooled sightly
500g cream cheese, softened
250g light sour cream
1 tbsp espresso coffee, cooled
4 free-range eggs
250 g dark brown sugar
300ml thickened cream + extra to serve, whipped

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SERVES 8

What Katie ate...

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Preheat oven to 150˚C/302˚F.

Grease and line a 22cm spring form cake tin.

Whizz cookies and almonds in a food processor until fine crumbs. Add butter and pulse to combine, mix in cardamom. Press mixture into base of pan. Chill for 30 mins to firm up.

Using an electric mixer, beat eggs, brown sugar, flour, cream cheese, sour cream, cream and vanilla on slow speed for 3-4 mins until combined. Beat in chocolate and coffee to combine.

Remove pan from fridge and pour in batter. Tap pan gently on a flat surface to remove any bubbles. Bake for 50-60 mins or until set at the edges but the cake still has a slight wobble in the center. Check as it is cooking.

Turn the heat off and cool the cake in the oven for 1 hour, then chill for 2 hours. Remove the cake from the pan and serve topped with whipped cream.