

Nigella's Nutella Cheesecake with a Wheelie Good Oreo Base

This is simply the best thing since sliced bread, I love a cheesecake but I've always stayed away from chocolate ones until now... wow! Simply fantastic!



Ingredients

- 1 Packet of Oreo Biscuits (extra if you are using a bigger pan)
- 2 Packets of Cream Cheese
- 1 Tub of Nutella
- 2 Tbs Icing Sugar*
- Large Knob of Butter
- 100g of Toasted Hazelnuts (optional)

Also Needed

- Cake Tin
- Spatular
- Food Processor
- Large Bowl
- Big Spoon
- Cling Film

* Not feature in the photograph







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Method:

1	Place all your Oreo biscuits in a food processor.	
2	Blitz the Oreos up until you have a fine crumbs	
3	Melt a large knob of butter in a small saucepan.	
4	Add the butter along with 1Tbs of Nutella to the Oreo crumbs and mix again to ensure it all combines.	
5	Line your tin with cling film, once you've done that pat the crumb down to make the base, ensure that you get a nice even layer that's the thickness you want. Place in a fridge for a minimum of an hour or longer to allow it to set.	
6	In a large bowl add the cream cheese. Don't do like I've done in this picture and get the water in it as it won't set very well.	

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7	The add the remainder of the jar of Nutella.	
8	Mix thoroughly and then add the icing sugar. Mix that in again to allow it all to combine thoroughly.	
9	Once mixed together thoroughly cover and set aside in a cool place until the base is firm.	
10	Place the topping in your tin and place in the fridge for as long as possible to allow it to set. You can take it out of the tin with the cling film. Dust with icing sugar and serve with berries or just eat it as it is.	