



mars bar cheesecake

serves 14 - vegetarian, gluten free

400g milk chocolate,
roughly broken
1 quantity salted caramel
(page 207, Quick Fix:
Every Occasion)
80g raw sugar
500g cream cheese,
roughly chopped
2 tsp vanilla extract
500g cream

1. Find a suitable sized mould - a silicone bread mould works well, or you can build your own mould out of cardboard and line with baking paper. Ensure that there are no creases in the baking paper as this will show up on the final product.
2. Temper 200g of chocolate following the recipe for 'chocolate fruit skewers' (page 263, Quick Fix: Every Occasion). Pour chocolate into the base of your mould and using a pastry brush brush chocolate up the sides of the mould. Work quickly to avoid the chocolate setting. Refrigerate.
3. Make a batch of salted caramel, following the recipe for 'salted caramels' (page 207, Quick Fix, Every Occasion). Only cook the caramel for 1 hour (not 1.5 hours as the recipe states). Once cooked, allow to cool to room temperature.
4. Once cooled, press the caramel into the base of the chocolate mould distributing evenly. Press right into the corners. Refrigerate.
5. Place sugar in TM bowl, mill for 10 seconds, speed 9.
6. Add cream cheese and vanilla extract, mix for 15 seconds, speed 6.
7. Add cream, mix for 15 seconds, speed 4. Use a spatula to smooth cheesecake mixture over caramel mixture, being careful not to crack the chocolate on the sides. Smooth until the top is as flat as possible. Refrigerate.
8. Temper remaining 200g of chocolate following the recipe for 'chocolate fruit skewers' (page 263, Quick Fix: Every Occasion). Pour chocolate over the cheesecake mixture, ensuring the chocolate sides meet with the melted chocolate forming a seal. Refrigerate.
9. When ready to serve, carefully remove cheesecake from mould. Using scissors trim excess chocolate around the sides. Place a flat serving plate against the top of the cheesecake and flip over. Refrigerate until ready to serve.

[online only recipe](#)