



# Salted Caramel Cheesecake

## Ingredients

- 300g Gluten Free Ginger- nut biscuits (GF optional)
- 100g Butter, melted
- 700g Spreadable cream cheese
- 100g Caster sugar
- 250g [Wild Appetite Salted Caramel Sauce](#)
- 100ml Milk
- 300ml Cream (soft whipped)
- 3 Gelatin leaves (soak in cold water till soft)
- [Wild Appetite Mango Flavor Pearls](#) to decorate



## Method

Crush the biscuits in a food processor and add the melted butter, mix well Press flat into the base of cake ring (or spring form tin lined with baking paper)  
Allow to firm up in the refrigerator while you make the filling.

Place the cream cheese, [Wild Appetite Salted Caramel Sauce](#) and sugar into a food processor and mix until smooth.

Warm up milk and add the gelatin leaves into the milk so they can melt.

Add the gelatin and milk mixture into the cream cheese mixture and blend until smooth.

Whip the cream until soft peaks form and fold into the mixture

Pour onto base and leave to set for 4 hours. Decorate with [Wild Appetite Mango Flavor Pearls](#)