

# WHITE CHOCOLATE CHEESECAKE FILLING

This recipe yields enough to make a 3-layer large cookie cake and is a delicious alternative to the traditional buttercream used in cookie cakes.

## INGREDIENTS:

500 grams cream cheese, softened

¼ cup caster sugar

1 cup thickened cream

250 grams white chocolate

## METHOD:

Place cream cheese, sugar and cream into the bowl of electric mixer and whip on low speed until combined. Increase to high speed and whip until the sugar has dissolved completely and mixture is smooth and thick.

Melt chocolate on medium power in microwave, stirring every 30 seconds, until just melted. Take care not to overheat the chocolate or it will seize and have lumps in it.

Pour melted white chocolate into cheesecake mixture and whip until combined.

It is now ready to be piped onto your cookie cakes.

