# Chocolate Cheesecake with Bio-oz Buckwheat Flour

**Ingredients**

2 cups of Bio-Oz buckwheat flour

½ cup rice flour

1/2 cup caster sugar

250g butter- room temperature

500g cream cheese

250g milk chocolate- melted

1 egg

½ cup icing sugar

Strawberries to garnish

*Preheat oven at 180$^c$.*

*Mix the buckwheat flour, rice flour and caster sugar together, and add the butter. Combine until mixture resembles bread crumbs.*

*Grease a muffin tin tray and fill each hole 3/4 with mixture. Firmly press down. Place in oven and cook for about 30 minutes or until golden brown. Take out of the oven and allow to cool slightly.*

*Whisk the cream cheese, chocolate, egg and icing sugar in a bowl until light and fluffy. Dollop cream cheese mixture onto the cooked bases and smooth over. Place back in oven and bake for about 25 minutes, or until the top is firm to touch and skewer comes out clean.*

*Gently pry cheesecakes out of muffin tray and garnish with strawberries to serve.*

*Using a silicon tray is easier than a metal/ ceramic tray as you can pop the cheesecakes out without crumbling the base too much.*

*Makes roughly 15.*

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