



# LEFTOVER MAGIC

Transform your festive favourites into these delicious recipes to kick off the new year

## CHOCOLATE AND PUDDING BAKED CHEESECAKE

Serves 12

This cake is perfect for a dinner party. Serve thin wedges with double cream and a couple of fresh berries.

### Cheesecake

- 200g digestive biscuits
- 100g butter, melted
- 200g good-quality dark chocolate (minimum 70 per cent cocoa)
- 250g full-fat cream cheese
- 600g ricotta
- 120g caster sugar
- 4 eggs
- 60g cocoa powder
- 200g Christmas pudding, cooked, crumbled into pieces

### To top

- icing sugar
- 50g crumbled pudding
- 2 fresh cherries, stalks on

Preheat the oven to 180C. For cheesecake, process biscuits in a food processor until they are fine crumbs and place into a bowl. Pour over melted butter. Press into a 22cm springform cake tin to form the base. Place chocolate in a bowl over barely simmering water and melt, making sure water doesn't touch bottom of bowl. Place cream cheese, ricotta and sugar in a food processor and blend until smooth. Next add eggs, then cocoa powder and melted chocolate. Stir in Christmas pudding. Spoon mixture on to base. Place cake in oven and cook for about 70 minutes or until cake is springy to the touch. Allow to cool in tin. When cool, turn out of tin and dust top with icing sugar. Scatter some more pudding crumbs around the centre of cake and top with fresh cherries.

