

Scorched Almond Cheesecake

Yield: 12 min
Total Time: 380 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-scorched-rice-recipe>

Ingredients:

- 5/8 cup butter melted
- 1 1/8 cups biscuits Packet Super Wine, Arrowroot or Marie biscuits a good alternative
- 1/2 cup almonds Scorched, approx 12
- 2 1/8 cups cream cheese
- 1 teaspoon vanilla essence
- 1/2 cup caster sugar
- 1 5/16 cups hazelnut Belgium, Crunch Chocolate, or milk chocolate of your choice
- 1/2 cup cream Thickened, *found in the supermarket, in NZ I use the Anchor Brand
- almonds Scorched
- sauce Dessert, your choice

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 75 milligrams
4. Fat: 43 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 16 grams
8. Sodium: 460 milligrams
9. Sugar: 9 grams

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