

More than 1 hour

Serves 8-10

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Ingredients:

Cake:

- 1 packet (200g) Marie biscuits, finely crushed
- ½ cup (125g) melted butter
- 3 tubs (250g each) PnP full-fat cream cheese
- ¾ cup (180ml) sour cream
- 1½ cups (300g) castor sugar
- 3 large eggs
- 1 egg yolk
- 2 Tbsp (30ml) strong coffee or espresso, cooled (optional)
- ¼ cup (60ml) coffee liqueur

Topping:

- ½ cup (125ml) coffee liqueur
- ⅓ cup (67g) sugar
- Splash water
- 1 tub (250ml) cream, whipped
- 1 packet (6s) PnP candy-coated hollow eggs

Method:

1. Preheat oven to 160°C and line a 24cm loose-bottomed cake tin with baking paper.
2. Mix biscuits and butter together and press mixture onto the base of the tin.
3. Blitz remaining cake ingredients in a food processor until smooth. Pour over biscuit base. Wrap clingfilm around the outside of the cake tin if using the water bath method (see cook's note below).
4. Create a water bath by placing cake tin in a deep oven pan.
5. Fill pan with lukewarm water until ¾ cup the side of the cake tin.
6. Bake for about 80-90 minutes or until just set and slightly wobbly

7. in the centre.
 8. Remove tin from water and cool completely at room temperature.
 9. Chill in the fridge for at least 3 hours or overnight.
 10. For topping, combine liqueur, sugar and water in a pot and simmer for 8 minutes or until syrupy. Cool.
 11. Top cake with cream, syrup and candy-coated chocolate eggs just before serving.
- Cook's note: Although the water bath method will ensure a velvet smooth, crack-free cake, you can easily skip this step. Simply bake at 150°C but take care not to overbake (it should still be slightly wobbly in the centre)