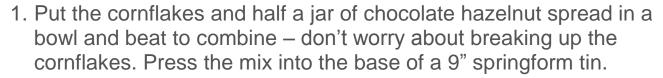
## **Chocolate Hazelnut Ice Cream Cheesecake**

200g honey nut cornflakes (3/4 cups)

2 x 400g jars chocolate hazelnut spread (3 1/3 cups )

2 x 180g tubs full-fat cream cheese (1 ½ cups)

1 tbsp roasted and chopped hazelnuts



- 2. In a separate bowl, beat the cream cheese until smooth, then fold in the remaining chocolate hazelnut spread. Smooth onto the cornflake base, wrap tightly in cling film and freeze overnight.
- 3. Remove from the freezer 30 mins. before serving, or until you can cut it easily with a sharp knife. Serve in slices with hazelnuts sprinkled over. Will keep in the freezer for up to 1 month.

