

Charming Cheesecake

Ingredients

200g wholemeal biscuits (digestives)
50g soft brown sugar
250ml double cream
1 punnet strawberries

100g butter
250g soft cream cheese
½ tsp vanilla extract
50g caster sugar

Method

1. Crush the biscuits and lightly grease and line a baking tin.
2. Melt the butter in a pan, add the soft brown sugar and crushed biscuits.
3. When all the ingredients are combined press firmly into the lined baking tin and leave to cool.
4. Thinly slice half of the strawberries and set aside. Put the remaining strawberries into a bowl with the caster sugar and with the help of an adult, use a hand blender to make a purée.
5. Whip the double cream in a bowl and carefully fold in the cream cheese, vanilla extract and strawberry purée.
6. Stir carefully so that there are ripples of purée throughout the creamy mixture.
7. Spread the cream mixture over the cooled biscuit base and decorate with the strawberry slices.
8. Leave in the fridge to cool for 30 minutes.

