

Cheesecake Recipe

Ingredients:

Base:

150g digestive biscuits

75g margarine

Filling:

125ml double cream

200g –250g cream cheese (1 medium tub)

50g caster sugar

Additional flavouring e.g. vanilla essence, lemon juice, orange juice.

Topping:

Chopped fruit

Grated chocolate

Pie filling e.g. cherries.

Method:

1. Crush the biscuits in a bowl with a rolling pin.
2. Melt the margarine gently in a pan or in the microwave for 20 seconds on high (use a plastic jug for this).
3. Stir the crushed biscuits in to the melted margarine.
4. Tip the biscuit mixture in to the tin and press down firmly with the back of a spoon. Place in the fridge to firm up.
5. Put the cream cheese, sugar and double cream plus any additional flavouring into a metal bowl.
6. Whisk with an electric whisk for 2-3 minutes until the mixture is thick and creamy.
7. Pour the mixture over the biscuit base and chill in the fridge until firm.
8. Decorate with your chosen topping.