

Strawberries & cream, cheesecake jars

Ingredients

- 150g buttery biscuit
- 200g cream cheese
- 200ml double cream
- 6 tbsp icing sugar
- 2 tsp vanilla extract
- 300g strawberry, quartered (raspberries are alternative)



Method

1. Crush the biscuits in a bowl with the end of a rolling pin. Add to the bottom of the jars.
2. Whip together the cream cheese, cream, vanilla and 5tbsp icing sugar.
3. Tip half the strawberries and remaining sugar (1tbsp) into a bowl and crush with a fork into a puree.
4. Ripple the puree through the mixture, then divide between the jars.
5. Top each cheesecake with remaining strawberries.
6. Add lids to store in fridge, enjoy on a garden picnic!

Equipment



