



Strawberry cheesecake



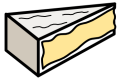
Ingredients



1



125g digestive biscuits, 50g butter, 1 tsp vanilla extract,



300g soft cheese, 50g icing sugar, 150ml double cream,



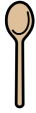
200g strawberries, a little icing sugar.



Equipment



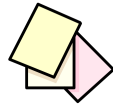
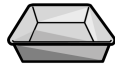
chopping board, sharp knife, colander, rolling pin, saucepan,



2



wooden spoon, 2 mixing bowl, electric whisk, spatula, teaspoon,



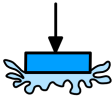





dessert spoon, baking tin, baking paper, plastic bag, weighing scales.


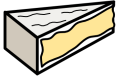







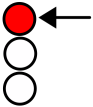


Method



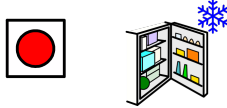
1  1 Crush biscuits in plastic bag, with rolling pin.





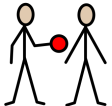

2  2 Melt butter,  add  crushed biscuits.

3  3 Press mix into lined baking tin.  Chill in  fridge.



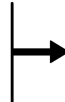
4     + 
4 Whisk together, soft cheese, cream, icing sugar and vanilla.

5   to  of biscuits. Smooth over.  

6   in  fridge.

7   strawberries,  remove tops,  slice using  your bridge! 

8  Stir a little  icing sugar  onto strawberries.

9  Remove cheesecake from the  baking tin. 

10  Add the strawberries +  and serve.  Enjoy!

