# Seasonal cheesecake

## Ingredients

**Biscuit Base**

200g digestive biscuits
80g margarine or butter
200g cream cheese
300 ml double cream
50g caster or icing sugar
100g Fresh fruit for the top –eg strawberries or raspberries or blueberries

## Equipment

Mixing bowl
Rolling pin
Savoury spoon
Electric hand whisk
Saucepan
If you have strawberries, you will need
Sharp knife
Green chopping board

## Method

**Start**

Place biscuits into a mixing bowl and crush with a rolling pin.

Place butter into a saucepan and melt on a low heat gas 2/electric 4 - as soon as it is melted take it off the heat.

Place crumbed biscuits into the saucepan and mix thoroughly so the butter coats all the biscuits - this will allow you biscuit base to stick together.

Place in a flan dish and spread biscuits evenly, place in fridge to set. Wipe mixing bowl to remove any biscuit crumbs.

Place cream, cream cheese and sugar into mixing bowl and whisk using an electric mixer, until thick DO NOT OVER WHISK!

Add vanilla essence mix into mixture using a savoury spoon.
Spread on top of biscuit base evenly

Decorate the top of your cheesecake
If you have strawberries, they need to be sliced Think of Presentation!

**STOP**