



101

FUN AND EASY RECIPES

with

ATOMS
EDUCATION



STRAWBERRY CHEESECAKE

Equipment you will need:

- 3 bowls
- microwave (alternatively you could melt the butter in a pan)
- cutlery
- baking tray/jar/plastic cups
- a blender (or a rolling pin to crush the biscuits)
- Greaseproof paper
- Whisk

Ingredients:

- 250g digestive biscuits
- 100g butter
- 2tsp vanilla extract
- 100g soft cheese
- 100g icing sugar
- 150ml double cream
- 1 punnet of strawberries
- strawberry jam

TIME TO MAKE: 30 MINS

METHOD

1. Grease and line a tin with greaseproof paper. **You do not need to line the jars or cups.**
2. Crush or blend the biscuits until they resemble bread crumbs.
3. Melt the butter in the microwave or in a pan over the hob.
4. Add the butter to the biscuit crumbs and mix thoroughly. Empty the mixture into the lined tin/jar/plastic cups and press down to form an even layer. Leave to set.
5. Whilst the base is setting, whisk the double cream until it only just holds its shape.
6. Fold the double cream and the soft cheese together then add the icing sugar and the vanilla extract and mix together.
7. Spoon the soft cheese mixture on top of the base and smooth evenly.
8. Use a teaspoon to place small dollops of jam around the edges of the cheesecake and then decorate with fresh strawberries.
9. Ensure you chill your cheesecake until you are ready to eat it.