

# Strawberry cheeseecake



## Ingredients:

50 grams butter

5 digestive biscuits smashed into crumbs

1 table spoons icing sugar

200 grams soft cheese

200 grams cream

1 tea spoon vanilla

Strawberries

## Method:

1. Put biscuits in a bag and smash using fists.
2. Put butter in microwave and melt for 20 seconds.
3. Mix butter and biscuits together then press into bowl.
4. Put soft cheese, cream, icing sugar and vanilla in bowl and mix until thick.
5. Spoon the mixture onto the biscuit base.
6. Cut strawberries in half and put in top
7. Put cheesecake in fridge for 60 minutes to set.

