

## Fruit cheesecake



### Ingredients

125g digestive biscuits

50g butter

Couple of drops of vanilla essence (provided by school)

300g full fat soft cheese

50g icing sugar

150ml double cream

Approx. 250g fruit of your choice for the topping

### Method

Put the digestive biscuits in a plastic food bag and crush to crumbs with a rolling pin.

Melt the butter in a saucepan then add the biscuit crumbs and mix to coat thoroughly.

Tip into a greased, loose bottomed tin and press down firmly to create an even layer.

Whisk the cream to form soft peaks.

In another bowl whisk the cream cheese, sugar and vanilla essence until smooth and thick.

Fold the cream into the soft cheese mix.

Spoon over the biscuit base and smooth over with the back of a spoon.

Slice your fruit and arrange on top.