



Cheesecake

You will need:

Basic base

- 150g biscuits
- 75g butter or margarine

Basic topping

- 200g soft cheese
- 150ml double cream
- 50g icing sugar

Flavour suggestions

- Stir some fruit through the topping or arrange on top. Frozen (but defrosted!), tinned or fresh fruit all work well
- Zest some citrus fruits into the topping
- Melt chocolate and swirl through the topping or layer on top
- Add a layer of flavour between the base and the topping, such as chocolate ganache, fruit compote or even peanut butter!

Top tips

- Use different types of biscuits for your base (try ginger nuts or chocolate!)
- Full fat cream cheese will set better than low fat versions
- Use caster sugar if you don't have icing sugar
- Make individual cheesecakes in glasses or ramekins

Allergens

- Wheat (you can use gluten free biscuits)
- Milk

Place the biscuits into a sandwich bag or large bowl and 'bash' into crumbs, using a rolling pin. You can also use a food processor, if you have one

Melt the butter carefully in the microwave or over a gentle heat in a pan on the hob

Combine the biscuits and butter together and press into a greased cake tin. Pop into the fridge to set

Mix the cream cheese and icing sugar together in a large bowl

In a jug, whisk the cream until it is stiff, then gently combine with the cream cheese and sugar mixture

This can also be done with an electric whisk or food mixer, if preferred

Combine any flavours, such as fruit or chocolate, into the topping, before smoothing over the biscuit base

Alternatively, you can add them to the top of your cheesecake instead

Place the cheesecake into the fridge and allow to chill for a few hours before serving

For more recipes, visit www.wisherefordshire.org/cooking

