

## **Recipe – Fridge Cheesecake Recipe**

### **Equipment**

Chopping board, food processor, bowl x2, tablespoon, electric whisk, knife, dish (24cm)

### **Ingredients**

150g digestive biscuits

75g butter

225g Philadelphia (cream cheese)

125ml double cream

1-2 drops of vanilla extract

50g caster sugar

Handful of berries for decoration

### **Method**

1. Put biscuits into food processor to make them into crumbs.
2. Melt butter in microwave for 1 min
3. Stir crumbs into butter. Transfer mixture into dish- press down firmly store in cold place- fridge or by window.
4. Whip the cream and vanilla extract until thick. Beat the cream cheese until soft. Stir the cream into cream cheese and then fold in sugar.
5. Spread mixture evenly over the top of crumbs.
6. Decorate with fruit.