



Serves 2

# No-bake Cheesecake





## Equipment

- Ziploc bag



- Rolling pin



- 2 Mixing bowls



- Measuring spoon



- Scale



- Hand mixer



- Cake mould



- Spoon



- Chopping board



- Knife



## Ingredients

• 100g digestive biscuits



• 40g butter



• ¼ tsp vanilla



• 240g soft cheese



• 40g icing sugar



• 112ml double cream



• 2 tbsp strawberry jam



• 3 strawberries





## Method

1. Crush the biscuits with a rolling pin in a ziploc bag



2. Melt butter in the microwave for 20 seconds



3. Mix biscuits and butter in a mixing bowl



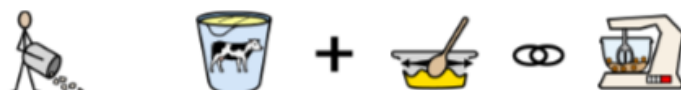
4. Tip the biscuit mixture into a cake mould. Chill in the fridge



5. Mix the soft cheese, icing sugar and vanilla extract with hand mixer



6. Tip the double cream and mix with hand mixer



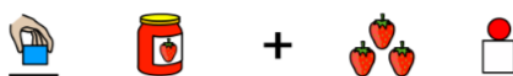
7. Place the cheese mixture on top of the biscuit base



8. Dice strawberries



9. Put strawberry jam and strawberries on top





Crush the biscuits: [https://www.youtube.com/watch?v=5l1n8jxA5\\_Q](https://www.youtube.com/watch?v=5l1n8jxA5_Q)

Vanilla Cheesecake: <https://www.youtube.com/watch?v=6Y3WGU1Ef4w>