

# Fruit Topped Cheesecake

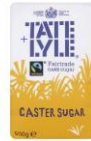
## Ingredients for Base:

150g Digestive Biscuits  
75g Butter  
50g Caster Sugar



## Ingredients for Topping:

200g Philadelphia Cream Cheese  
125ml Yogurt  
125ml Double Cream  
50g Caster Sugar



You will need a round tin:  
**18 - 20cm in Diameter**  
and a container to take your  
cheesecake home in.

## Fruit Topping:

Fruit of Choice (Fresh, Tinned or Frozen)  
Quick-Jel of Choice: Optional



## Method:

1. Weigh and measure out all the ingredients accurately.
2. Put the biscuits into a bag and crush with a rolling pin, or use a food processor to make them into crumbs.
3. Place the butter in a saucepan and place at the front of the hob. Melt the butter on a low heat, do not boil.
4. Once the butter has melted, remove the saucepan from the heat and place on a pan-stand.
5. Stir in the crushed biscuit crumbs with a white plastic stirring spoon.
6. Use the crushed biscuits to line the base and sides of a dish, about 20cm in diameter.
7. Chill in the fridge (0 - 5°C) until set.
8. Pour the cream into a large glass mixing bowl.
9. Whip the cream using an electric whisk until stiff. **DO NOT** over whisk.
10. In a separate large plastic mixing bowl, beat the Philadelphia cream cheese, sugar and yogurt together with a white plastic stirring spoon.
11. Fold this into the cream using a metal tablespoon.
12. Pour into the dish on top of the biscuit base.
13. Decorate with fresh fruit.
14. Cover with quick Jel following the instructions found on the packet.

## Adaptations:

- Use a different variety of biscuits instead of digestives.
- Add 30g of Nutella to the Philadelphia cream cheese.