

# Strawberry Cheesecake

For Strawberry Cheesecake to feed 5-6 you will need:

200g digestive biscuits, crushed  
100g butter, melted  
397g can Carnation Condensed Milk  
300g full fat soft cheese  
Juice of 2 lemons  
300g punnet fresh strawberries  
3tbsp strawberry jam  
1 Sharp knife  
1 Chopping board  
1 Large white bowl  
1 Whisk  
1 Large Billie  
1 Wooden Spoon  
1 Foil Flan Dish  
1 Plastic Food Bag



1. To make the crumb case, melt the butter slowly in the largest of the nest of 3 billies. Meanwhile crush the biscuits, a few at a time, by placing them in the plastic food bag and 'bashing' them with the back of the wooden spoon.
2. When the butter has melted, stir in the crushed biscuits until they are all covered in the melted butter.
3. Tip the mixture into the foil flan case and evenly press it down over the base.
4. Pour the condensed milk into a large bowl. Add the soft cheese and whisk together. Mix in the lemon juice (watch it thicken!).
5. Pour into the foil dish. Chill for 2 hours without the strawberry topping.
6. To serve, cut the strawberries in half and mix with the strawberry jam - spoon the jammy berries onto the cheesecake and serve.