

# Raspberry Cheesecake

## Ingredients

6 digestives	1 tbsp. caster sugar
30 g butter	100ml double cream
$\frac{1}{4}$ cup cream cheese	
$\frac{1}{4}$ cup raspberries	

## Method

1. Blend the raspberries
2. Sieve the blended raspberries in a small bowl and put to the side.
3. Break up biscuits in a metal plate to look like breadcrumbs.
4. Weigh out and melt the butter in a saucepan.
5. When the butter has melted turn off the hob and remove from the heat.
6. Pour the biscuit mixture into the saucepan and mix with a spoon.
7. Scoop the breadcrumb mixture press into a small greaseproof baking tin.
8. Combine the cream cheese and caster sugar until smooth in a glass bowl.
9. Measure out the cream and pour into the bowl.
10. Add the blended raspberries sauce.
11. Whip up everything in the bowl until it's thick and smooth.
12. Spoon onto biscuit base making sure it's level.
13. Chill in fridge before serving.