

Vanilla Cheesecake

Ingredients

6 digestives

1 tbsp. caster sugar

30 g butter

100ml double cream

$\frac{1}{4}$ cup cream cheese

Method

1. Break up biscuits in a metal plate to look like breadcrumbs.
2. Weigh out and melt the butter in a saucepan.
3. Pour the butter into the metal plate, mix with a spoon.
4. When the butter has melted turn of the hob and remove from the heat.
5. Pour the biscuit mixture into the saucepan and mix with a spoon.
6. Scoop the breadcrumb mixture press into a small greaseproof baking tin.
7. Measure out the cream and pour into the bowl.
8. Whip up everything in the bowl until it's thick and smooth.
9. Spoon onto biscuit base making sure it`s level.
10. Chill in fridge before serving.