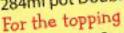


## Uncle Skipper's

'Treasure' Cheesecake!



175g Digestive Biscuits 75g Ginger Biscuits 125g Butter, melted 1 Vanilla Pod 600g Cream Cheese 100g Icing Sugar 284ml pot Double Cream



400g punnet Strawberries, halved 25g Icing Sugar





As seen on Channel 5's Milkshake!

## METHOD

 Make the base: Grease and line a 23cm loose-bottomed tin with baking parchment. Put 175g Digestive Biscuits and 75g Ginger Biscuits in a plastic food bag using a rolling pin crush to crumbs. Transfer the crumbs to a bowl then pour over 125g melted Butter. Mix thoroughly until the crumbs are completely coated. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hour

Remove the Vanilla seeds from 1 pod: Slice the Vanilla pod in half lengthways, leaving the tip intact, so that the two halves are still joined. Holding onto the tip of the pod, to set firmly. scrape out the seeds using the back of a kitchen knife.

- 2. Make the filling: Tip 284ml pot Double Cream into a bowl and whip until starting to form soft peaks then add 600g Cream Cheese, 100g Icing Sugar and the Vanilla seeds beat with an electric mixer until the mix is smooth, completely combined and a thick consistency. Spoon the cream mixture onto the biscuit base, working from the edges inwards and making sure that there are no air bubbles. Smooth the top of the cheesecake down with a spatula. Leave to set in the fridge overnight.
  - 3. Un-moulding and topping: Bring the cheesecake to room temperature, about 30 mins before serving. To un-mould, place the base on top of a can, then gradually pull the sides of the tin down. Slip the cake onto a serving plate, removing the lining paper and base. Purée 200g Strawberries in a blender or food processor with 25g Icing Sugar and 1 tsp

Water, then sieve. Place the remaining 200g Strawberries all over the top of the cheesecake, then pour purée over the top.

Enjoy Uncle Skipper's 'Treasure' Cheesecake!



