



Uncle Skipper's 'Treasure' Cheesecake!

INGREDIENTS

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

For the topping

400g punnet Strawberries, halved
25g Icing Sugar



As seen on
Channel 5's
Milkshake!

METHOD

1. 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 to set firmly.

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, 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!

