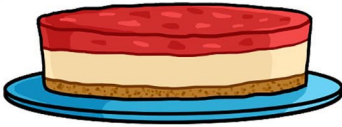




The Salty Cove Bake Off!



Skipper's Cheese Cake



Ask a grown up to make
this with you!

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

1. Make the base: Grease and line 23" loose-bottomed tin with baking parchment. Put 175g Digestive biscuits and 75g Ginger biscuits in a plastic food-bag. Use a rolling pin to crush into 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 length ways, leaving the tip in tact 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 of Double cream into a bowl and whip until starting to form soft peaks then add 600g of 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 making sure there are no air bubbles. Smooth the top of the cheesecake down with a spatula and let it 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!

**pip
AHoy!**

