

BERRY CHEESECAKE

200g plain biscuits

80g butter

1tab gelatine

2 punnet berries (fresh or frozen can be used.)

2 tabs icing sugar

2x250g cream cheese

1 can condensed milk

1tab vanilla

1. Process biscuits in a food processor until fine. Add butter and process until well combined
2. Press firmly into base of tin. Chill
3. Sprinkle gelatine over boiling water and whisk to dissolve. Set aside
4. Puree half berries with icing sugar until smooth. Set aside
5. Place cream cheese into food processor and process until smooth. Add condensed milk
6. Vanilla and gelatine mixture and process again until combined
7. Stir in berries .Pour mixture over base. Drop Spoonful of berry puree over the mixture
8. Swirl a knife through to get effect. Refrigerate
9. Serve with extra puree and extra berries on top.