

Strawberry Cheesecake.

250- Biscuit

75g butter to combine

250-cream cheese

½ cup caster sugar

300ml thicken cream

3 punnets strawberry

1 cup finely chopped pecan.

1 table spoon gelatine.

¼ cup water—for gelatine.

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits & nuts in a processor & combine with 75g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 30 minutes

Cream cheese filling:

Combine cream cheese, caster sugar & half the strawberries in a bowl using an electric mixer. Add cream and mix for a further minute.

Sprinkle gelatine over hot water and mix, cool mixer, do not allow mix to set. Combine with cream cheese mixture.

Pour over the biscuit base and refrigerate for a minimum of 8 hours or overnight.

Just before serving, remove the lid; add the rest of the strawberries, then remove the sleeve.

Re-assemble, by putting the sleeve and lid on to store in the fridge.