

CRUNCH TIME

No - Bake Cheesecake Slice



Serve information: 1 Plate Of No-Bake Cheesecake Slices

INGREDIENTS:

130g Butter, melted
250g Plain sweet biscuits
(Arnott's Nice Biscuits)
4 Tsp gelatine
4 Tbsp boiling water
250g Fresh strawberries, hulled
115g Caster sugar
200g Cream cheese, softened
250ml Evaporated milk
2 Strawberries, not hulled, to garnish

EQUIPMENT:

1 x 20cm square cake tin,
greased and lined
1 x 20cm square cake tin
2 mixing bowls
Several spoons
Food processor
Kettle
Blender
Bench top mixer
(or mix by hand with fork)
Spatula
Chopping board
Sharp knife
Serving plate

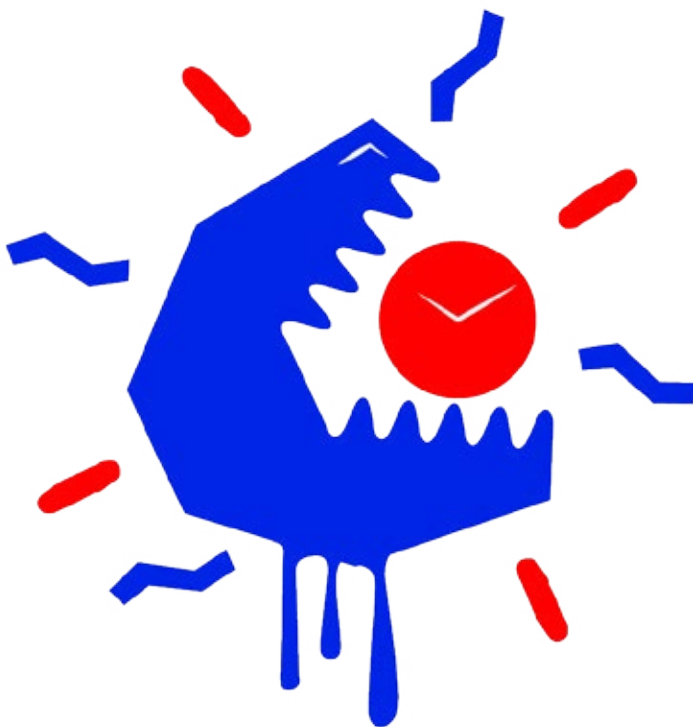


METHOD:

1. Put the biscuits in a food processor and process until fine
2. Combine the melted butter and crushed biscuits in a bowl
3. Pour the crumb mixture over the bottom of the lined baking tray and press until firm and even. Set aside in the fridge
4. Dissolve gelatine in boiling water. Mix well to dissolve and set aside in fridge to cool
5. In a blender, add strawberries and sugar and blend until smooth
6. Add cream cheese, evaporated milk and gelatine to strawberry mixture and mix until smooth
7. Pour mixture over the biscuit base and refrigerate until set
8. Take "prepared earlier" Cheesecake Slice out of the fridge and remove from cake tin
9. Slice into squares and place on plate with strawberries as garnish

ADDITIONAL NOTES:

Melt butter
Boil water in kettle
Hull strawberries
Soften cream cheese at room temperature



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