



May

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7 COLOURS (display 36)
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NO-BAKE RASPBERRY CHEESCAKE

- 300g digestive biscuits
- 100g unsalted butter melted
- 500g full-fat soft cheese
- 100g caster sugar
- 1 tsp vanilla extract
- 300ml double cream
- 300g raspberries
- icing sugar for dusting (optional)



METHOD

STEP 1

Blitz the biscuits in a food processor or tip into a food bag and bash to fine crumbs using a rolling pin. Transfer to a bowl and stir in the melted butter until the mixture looks like damp sand. Tip the buttery crumbs into a 20cm springform tin and press into the base using the back of a spoon until you have a smooth, even layer. Chill until needed.

STEP 2

Tip the soft cheese, sugar, vanilla, and cream into a bowl and beat using an electric whisk until thick and creamy. Fold in about two-thirds of the raspberries, pressing the berries lightly against the side of the bowl as you do to squeeze out some of their juices and lightly ripple the cream.

STEP 3

Scrape the cheesecake mixture over the chilled base and smooth the top with a spatula. Chill for at least 6 hrs, or preferably overnight. Can be made up to two days ahead and chilled. To serve, carefully remove from the tin, scatter with the remaining raspberries and dust with icing sugar. 😊

