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Quick & Easy Cheesecake Delight



Ingredients

2 tubs of plain Philadelphia cheese (200g)
1 box of strawberry jello
2 tsp caster sugar
100 ml strawberry yogurt
1 Digestive biscuit (small-medium box)
15g unsalted butter
8 to 10 ripe strawberries

Preparation

1. Biscuit Base Preparation:
2. In a mixer or processor, put in the biscuits and dry crush/process till the biscuits becomes semi-powdery.
3. You can even do this by crushing the biscuits in a bag with a rolling pin.
4. Put the unsalted butter in a bowl and melt in the microwave.
5. Mix the melted butter with the biscuits and place in a semi-deep serving glass dish.
6. Pack the biscuit mix nicely at the bottom - form an even layer.
7. Then keep in the fridge and allow it to chill as you prepare the rest of the dessert.
8. Cheesecake Preparation:
9. First, prepare the jello mix and keep at the side until needed later on in the dish.
10. Then in a bowl, blend the Philadelphia cheese and caster sugar extremely well.
11. Once the jello becomes room temperature, add it to the cheese mixture in the bowl.
12. Mix well.
13. After this, put in some chopped strawberries and the yoghurt.

14 Stir well for the final time.

15 Final Cake Preparation:

16 Now pour the mixture into the semi-deep serving glass dish - on top of the cooled off biscuit base.

17 Place the dish back in the fridge and leave for a few hours or till it firmly sets.

18 To finish this easy dessert off, decorate with the remaining strawberries.

19 You can also dress the cake up by dusting some caster sugar on top.

20 Cut a piece, serve with whipped cream...and relish each delightful bite!

Cooks Note