

Green Crew



FRIDGE CHEESECAKE WITH SWEETENED MIXED BERRIES

Ingredients:

1 pack tennis biscuits - crushed
250gr butter, softened
2 pack plain LANCEWOOD cream cheese
2 tbs powdered gelatine
½ cup of cold water
175ml cream
150gr caster sugar
Mixed berries, sweetened with Icing sugar

Method:

Activate the gelatin by sprinkling it over the cold water.

Using a fork, mix together until it becomes spongy. Put the bowl in warm water so that the gelatin dissolves.

Set aside to cool.

Mix tennis biscuits and butter together, press into a muffin pan and put into a fridge (or cooler box with ice) to cool and harden.

Whisk cream cheese, cream, gelatin mixture and sugar together

Pour over biscuit base and leave to set in a CAMPMASTER cooler box with ice.

Alternatively, use your fridge

Decorate with sweetened berries

