



No Bake Cheesecake

Serves 12

BISCUIT BASE:

- 1 Packet Tennis Biscuits
- 1/3 cup (80ml) butter, melted

CHEESECAKE:

- 310ml (1 ¼ cup) cream
- 3 Tubs President Cream Cheese
- 60ml (¼ cup) sour cream
- 125ml (½ cup) castor sugar
- 5ml (1 tsp) vanilla extract
- 2 leaves gelatine, bloomed

Method:

Line a springform cake tin with baking paper.

For the biscuit base, process the biscuits until fine in a food processor. While processing, add melted butter in a slow stream until combined. Press into the cake tin and place into freezer to set.

For the cheesecake, whip the cream in a bowl until stiff peaks are formed. Set aside until needed. In a separate bowl, beat the cream cheese, sour cream, castor sugar and vanilla until soft. Melt the bloomed gelatine on low heat and fold into cream cheese mixture. Fold the cream into the cream cheese mixture and pour onto the chilled base. Spread until even.

Set in the fridge for 6 hours or overnight.