

No Bake Cheesecake

Ingredients:

Crust

280g - Biscuits

150g - Butter

Cheesecake

500g - Cream Cheese (Philadelphia)

250g - Heavy Cream

120g - Icing Sugar

2 spoons - Lemon Juice

Topping

Fresh Strawberries or Strawberry Jam

Steps:

Step 1) Mash the biscuits. You can do this by hand or with a food processor until the biscuits form a smooth powder resembling bread crumbs. Then add the melted butter.

Step 2) Spread the crumbs and butter mixture into a round cake pan, being sure to cover the whole bottom evenly. It must be compacted well to ensure a stable crust.

Step 3) Put the crust in the fridge for 30 minutes.

Step 4) While the crust is cooling, prepare the cream. Put the cream cheese into a medium bowl. Beat in the lemon juice until the cheese cream becomes very smooth.

Step 5) Whip the heavy cream with the icing sugar.

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Step 6) Mix together the whipped cream and the cream cheese carefully and delicately.

Step 7) If the 30 minutes have gone by, carefully place the cream mixture over the crust and place in the fridge for another 2 hours.

Step 8) Once the 2 hours have gone by, cover you cheesecake with your favorite topping! For this recipe I've added sliced strawberries.

Step 9) Enjoy!!!

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