

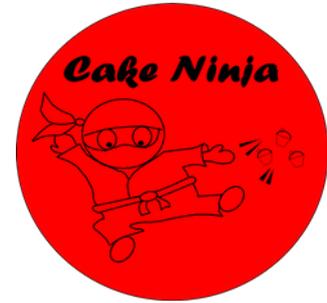


# 101

## FUN AND EASY RECIPES

with

**ATOMS**  
EDUCATION



## CHEESECAKES

### Equipment you will need:

bowls  
microwave or pan  
cutlery  
whisk  
cake tin, cupcake cases or glasses  
rolling pin or blender

### Basic Ingredients:

250g digestive biscuits  
100g butter  
250g soft cheese  
100g icing sugar  
150ml double cream

You can then add flavourings of your choice:

**Vanilla** - 2tsp vanilla extract, fresh fruit or jam to decorate

**Chocolate** - 25g - 50g of cocoa powder and 2tsp vanilla extract, chocolate to decorate

**Caramel** - Half a tin of caramel, caramel and chocolate to decorate

**Cherry and Almond** - 2tsp of almond extract, cherry jam, fresh cherries and flaked almonds.

**To develop learning using this recipe, you could research, design and make a variety of cheesecakes to create your own 'Cheesecake Factory'. You could develop your own flavours, use different biscuits for the base or even make a cheesecake cake! Why not invite your family to enjoy some of your delicious flavour inventions.**

**TIME TO MAKE: 45 MINS**

## METHOD

1. Crush or blend the biscuits into crumbs using a rolling pin or blender.
2. Melt 100g butter in the microwave or in a pan then add to the biscuits and mix in.
3. Spoon the biscuit mixture into the cake tin, cupcake case or glasses and press down. It should be about 0.5cm thick.
4. Put the biscuit base to one side to set.
5. Pour 150ml of double cream into a bowl and whisk until it holds its shape.
6. Add in the icing sugar and the soft cheese and fold together. Then add your flavourings and mix in.
7. Spoon the mixture onto your biscuit base and spread evenly.
8. Put in the fridge and leave to set for 15-20 minutes
9. Add the toppings of your choice. If you want a layer of jam on the top, you will need to freeze your cheesecake in order to spread the jam. Alternatively, it can be spooned on decoratively.
10. Ensure you keep your cheesecake refrigerated until eaten.