

American No-Bake Cheesecake



Ingredients list

- 250g digestive biscuits
- 100g butter, melted
- 1 vanilla pod (Vanilla extract is also fine)
- 600g soft cheese
- 100g icing sugar
- 280ml double cream

(Your own container to put cheesecake in
– ideally 23cm loose-bottomed tin or
cake tin)

Equipment list

- Mixing bowl
- Rolling pin
- Plastic spoon
- Saucepan
- Electric whisk
- Plastic baking spatula
- Metal spoon
- Small sharp knife (if using vanilla pod)

Method

1. Butter and line a 23cm loose-bottomed tin with baking parchment.
2. Put the digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin.
3. Place butter into a saucepan and melt (DO NOT BURN!) Add the crushed biscuits to the butter and mix thoroughly until the crumbs are completely coated.
4. Tip them into the prepared tin and press firmly down into the base to create an even layer. Set to one side.



Method

5. To remove the vanilla seeds from their pod, slice the pod in half lengthways, leaving the tip intact, so that the two halves are still joined. Holding onto the tip of the pod, scrape out the seeds using a spoon. (some students may have bought vanilla extract instead – 1 tsp is needed)
6. To make the filling, place the soft cheese, icing sugar and vanilla seeds/1 tsp of essence in a bowl. Beat together with an electric mixer until smooth.
7. Add in the double cream to the filling mix and continue beating until the mixture is completely combined.
8. Spoon the cheesecake filling onto the biscuit base, working from the edges inwards and making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula.
9. Leave to set in the blast chiller for as long as possible.

