

Cheesecake, based on New York Cheesecake.

Preheat oven to 350F

For crust

1 packet of shortbread biscuits (you can use graham crackers but I don't like them)

1/2 cup butter

For Filling

3-4 8 oz packets of philadelphia cream cheese, softened (can use no name doesn't seem to make a difference)

3-4 eggs, you need one egg for each packet of cheese

1/2 to 3/4 cup raw sugar (I use 1/2 cup)

1 tspn vanilla

1 250 ml carton sour cream

1 tblspn sugar

Vanilla to taste

Strawberry topping.

1 punnet strawberries

Sugar to suit, I use a few tablespoons.

1 sachet or 1 tblspn gelatine

tspn lemon juice

pinch salt

Water as per gelatine instructions.

Whipped Cream.

Crush biscuits (I put them in a plastic bag and use a rolling pin on them)

Put into 9 inch springform pan and add melted butter, mix it with the crumbs and press to fit pan.

Cook for 10 mins in 350F oven or chill for half an hour.

You can mix the cream cheese, sugar and egg with a wooden spoon but I use a kitchenaide mixer.

Place softened cheese and sugar into bowl of mixer, mix until smooth then add the eggs one at a time mixing until egg is incorporated before adding the next egg.

Add the tspn vanilla with last egg, then mix till smooth.

Pour into springform pan and cook for half an hour.

Let sit for 10 mins

Stir sugar and vanilla into sour cream, then smooth over top of cheesecake and put back in oven for an extra 10 mins.

Cool cheesecake.

Strawberry topping.

Wash and hull strawberries, cut in half, sprinkle sugar over strawberries and crush. I use my bamix for that but a fork would work or food processor.

Sprinkle pinch of salt over them.

Put 1/4 cup cold water in cup with teaspoon lemon juice, sprinkle gelatine over top, then when the gelatine has been absorbed add 1/4 cup boiling water and stir until dissolved.

Pour over strawberry mix and stir.

When strawberries start to set around the edge of bowl, pour over cheesecake and leave to chill for at least a few hours.

Overnight is better.

If you use more strawberries you can add an extra packet of gelatine.

Serve with whipped cream and dig in!!

Sorry if the instructions are a bit odd, I am typing this from memory.

You can also use any type of fruit on top or none, but with the strawberries it is fantastic!!