

Cherry Cheese Cake

Ingredients

For the Crumble Base

- 175gms (6oz) of Digestive biscuits
- 30gms (1oz) Demerara sugar
- 60gms (2oz) of Butter

For the Cheese Cake

- 225gms (8oz/small packet) Philadelphia cheese

- 60gms (2oz) Caster sugar
- 1 Dream topping, made up

Topping

- 1 tin Cherry pie filling (or make your own)



Method

1. Melt the butter then crush the biscuits and mix together with the sugar and butter.
2. Sprinkle two thirds of the crumble over the bottom of a 20cm sandwich tin and press down well.
3. Mix all the cheese cake ingredients together and carefully smooth the mixture over the crumble.
4. Place in freezer for approx. 3 hours and then pour over the cherries, sprinkle the remaining crumble over them, and serve.

NOTE

An alternative serving suggestion is to take the cake from the freezer, cut out portions required and then add some cherries to each piece. The cheesecake can then be placed back in the fridge/freezer and the cherries and additional crumble stored somewhere until required again.