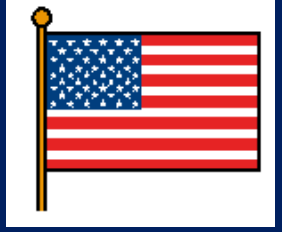
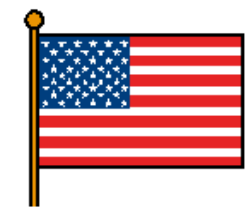


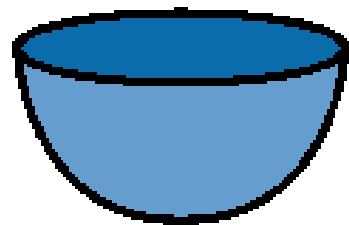


New York Cheese Cake

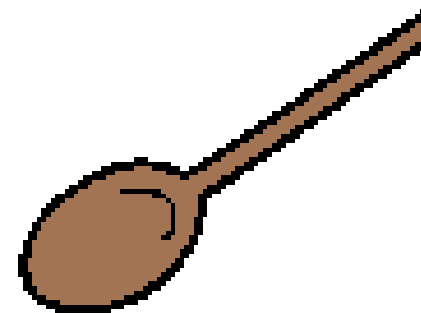
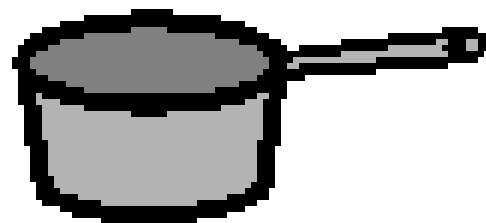
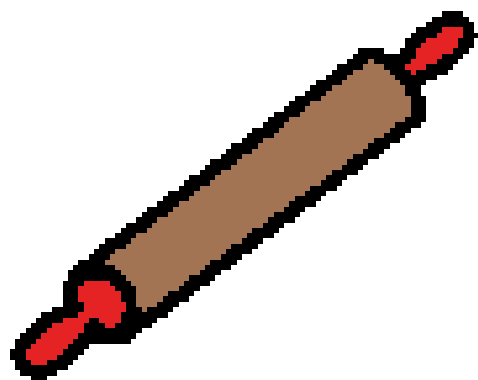




Equipment

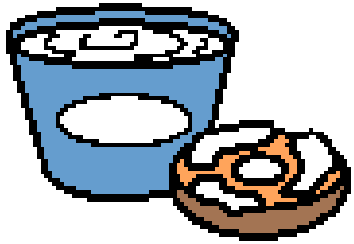


x3





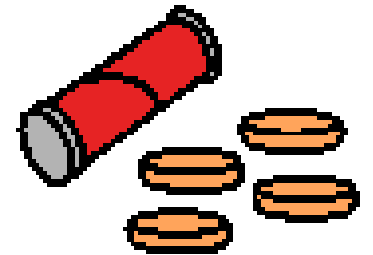
Ingredients



Full fat cream
cheese 500g



Butter 50g



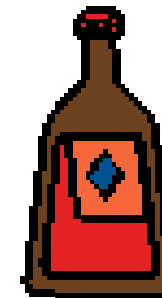
Digestive
biscuits 100g



Icing Sugar 100g
Demerara sugar 50g



Double cream
200ml



Vanilla
extract
1tsp



New York Cheese Cake

1. Weigh out 100g of digestive biscuits into a bowl and crush with a rolling pin.



2. Melt 50g of butter in a saucepan.



3. Weigh out 50g of demerara sugar into the bowl with the crushed biscuits.



4. Add the melted butter to the bowl and mix together.



5. Spread the mixture into the base of greased and lined 20cm spring-form cake tin. Press firmly with a fork or metal spoon. Now Chill.



New York Cheese Cake

6. In a large bowl mix together 500g cream cheese, 100g icing sugar and 1tsp of vanilla extract.



7. In another bowl lightly whip 200ml of double cream.



8. Now fold in the double cream to the cream cheese mixture making sure that it is mixed well.



9. Spoon the cream mixture over the chilled base.

10. Chill the cheese cake in the refrigerator until it has set.

