INDIVIDUAL BLUEBERRY CHEESECAKE

Serves: 1   Preparation time: 15 minutes

🧺 INGREDIENTS

4 or 5 plain digestive biscuits,
or other semi-sweet crumbly biscuits
150 grams/ 3 oz of light cream cheese,
such as Philadelphia
1 tbsp of icing sugar
60 grams/ 2 oz of butter,
melted in the microwave on high for 30 seconds
A little more butter for greasing
A handful of fresh blueberries

🥤 EQUIPMENT

Ziplock bag
Rolling pin
Bowl
Mixing spoon
Knife (for smoothing)
10 cm individual tart tin
Fridge

🝫 METHOD

1. Take a plastic ziplock bag and place the biscuits into the bag and zip. Use a rolling pin to crush the biscuits to a very fine crumb.
2. Place the crumbs into a bowl, making sure there are no lumps.
3. Take the melted butter and pour into the biscuit mix, and stir thoroughly so that all the crumbs are combined together with the butter. The mix should be like a cookie mix.
4. Lightly grease your tart tin with the extra butter and put the crumb mixture into the tin. Press down firmly and evenly to make the base. Place in the fridge while you prepare your topping.
5. Mix the cream cheese with the icing sugar, beating together with a wooden spoon.
6. Wash your blueberries and pat dry with kitchen towel paper. If you are using strawberries or larger fruit, slice and put to one side.
7. Remove the tart tin from the fridge and smooth the cream cheese mixture on to the top of the biscuit base. Even the top of the filling by using a palette knife or flat bladed knife to get a straight, flat top. Decorate your cheesecake with the berries.
8. Push the base of the tin upwards to remove the cheesecake from the tin. Slide the cheesecake off the base on to a plate.
9. Ready to eat and enjoy ! You can put it back into the fridge for 2 or 3 days, but do cover the cheesecake.

Ruby Roundabout