



Eazy cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

250gr. digestive cookies

80gr. butter (room temperature)

1tbs. brandy

400gr. Philadelphia cheese

400gr. yogurt

1 egg

1tsp. vanilla essence

1 can of sour cherry

1 1/5 tbsp. corn flour

Instructions

Crash the digestives in a plastic bag with the bottom of a bottle. With your hands smash some remaining large pieces. Add the butter and the brandy and mix them.

Put it in a pan and press it to straighten the surface.

Preheat the oven to 180C.

Beat the Philadelphia cheese with the sugar until it melts. Add the egg, the vanilla essence and finally the yogurt.

Pour on the pan with the digestive mixture and straighten the surface.

Bake for only 25 minutes. If you bake for more than 25' the taste of the cream will be destroyed.

Meanwhile, open the can of sour cherries and strain the liquid into a pan. Add the corn flour and whisk. Start the heat 9 (medium heat) and whisk until it becomes more firm. Add the cherries and mix.

Let it cool.

Spread on the baked digestive-cream when it gets a little cooler and let it rest for a while.

Refrigerate it for at least 4 hours before serving.
