American Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

Biscuit
- 150g biscuits, smashed
- 20g sugar
- some cinnamon
- 70g butter, creamy

Filling
- 800g Philadelphia
- 150g creme fraiche
- 175g sugar
- 16g vanille sugar
- 4 eggs
- 30g flour
- 60ml milk
- 100g creme fraiche
- Strawberrys for the frosting

Instructions

Don't need to say much about it... just heavenly delicious and unbeliviable easy to make! *yummi*

1. Butter a 26-cm springform.
2. Mix the biscits, sugar, cinnamon and butter together and make a ground in the springform.
3. Mix the creme fraiche, Philadelphia, sugar and vanille sugar with your mixer. Add the eggs one after the other and mix always well in between. Add the milk and the flour and mix as well.

4. Bake for 1 hour in your preheated 170°C oven. Let it cool down with the oven door open.
5. After cooling spread it with 100g cream frache and let it cool in your fridge for at least 3 hours. 6. Decorated with strawberrys or whatever you like.
Serve - and enjoy. :)