



Irresistable Fruity & Soft Cheese Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Based:

- 150g digestive biscuits
- 75g butter

Topping:

- 250g mascarpone cheese
- 20-25g caster sugar
- 1tsp vanilla (optional)
- juice of half a lemon
- 1 very ripen banana
- 1 kiwi (diced)
- strawberries (to put as deco on top of cheese or you can diced & add in cheese if you want)
- chocolate chips

Instructions

1. Put biscuit in plastic bag & crush - those who is not in good mood may find this a good way to release tension :-D
2. Microwave butter in a wide bottom round glass baking dish for 1-2mins until melted.
3. Add in biscuit crumbs & press to make a thin layer at the bottom of the baking dish. Put in fridge for 30mins.
4. Blend banana with processor or for easier way use fork to press (I find this better as you may feel the testure in your mouth)

-
5. Mix cheese, sugar, lemon juice, vanilla & kiwi. Stir well.
 6. Pour over the top of the biscuit based & chill.
 7. Before serving garnish with strawberries & chocolate chips.

I used beer glass instead of wide round glass baking dish. Looked nice & tempting like a milk shake!