



Super Easy Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

CRUST

1. 200g (half a box, or about 13 biscuits) McVitie's digestive biscuits, crushed.
2. 65g butter, melted.

FILLING

1. 375g (one and a half 250g blocks) cream cheese, softened.
2. 3 large eggs
3. 9/10 cup castor sugar
4. 1.5 teaspoons vanilla extract (very optional)

TOPPING

Anything you want! For example:

- 1 can of blueberries, drained.
- 300g frozen berries, defrosted. (If using raspberries, sweeten with 2-3 tbs of sugar. If using fresh raspberries, top with a shower of icing sugar.)
- Can also be topped with drizzles of melted dark chocolate or sprigs of mint

Instructions

1. Combine biscuit crumbs with butter then press into a 9" flan pan (I used a Pyrex flan pan, great for serving in) or tin. Chill.
 2. Beat the cream cheese with the sugar till smooth, then add eggs. Pour into
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prepared base and bake at 170 degrees for 40 minutes.

3. Top with fruit, pushing it slightly into the still hot cheesecake. Cool and serve. Alternatively, you could top the filling with the fruit before baking to cook the fruit through.