

Gingernut and Vanilla No Bake Cheesecakes

Serves 8

Ingredients

250g ginger biscuits, crushed using a rolling pin in a bowl

100g melted butter

400g soft fruit of your choice. i.e. berries, apricots, plums, bananas, stem ginger

400g cream cheese

600ml double cream

1 vanilla pod

100g icing sugar

1 lemon

- 1** Pour the melted butter onto the crushed biscuits in a small bowl. Combine well and then press into eight small rounds onto a baking sheet. Put into the fridge and allow to cool for one hour.
- 2** In a large bowl whisk the cream with the icing sugar until it forms peaks. Add in a squeeze of lemon juice and whisk again.
- 3** Fold in the soft cheese and then smooth over the individual biscuit bases. Then add the fruit on top and serve.