

Strawberry Cheesecake Fantasy

Indulge in a dreamy strawberry cheesecake masterpiece, adorned in a Victorian style with fresh strawberries atop.


240 min

Total time

Intermediate

Difficulty

450

kcal / serving

Ingredients

- For the cheesecake:
- 200g digestive biscuits
- 100g unsalted butter, melted
- 400g cream cheese, softened
- 100g icing sugar
- 200ml double cream
- 1 tsp vanilla extract
- 200g fresh strawberries
- For decoration:
- Fresh strawberries for topping

Steps

- 1 Crush the digestive biscuits until fine. Mix with melted butter and press into the base of a lined cake tin.
- 2 In a bowl, beat cream cheese and icing sugar until smooth. Add in double cream and vanilla extract, mixing until thick.
- 3 Fold in chopped fresh strawberries and pour mixture over the biscuit base.
- 4 Chill in the refrigerator for at least 4 hours or overnight.
- 5 Decorate with fresh strawberries in a Victorian style before serving.