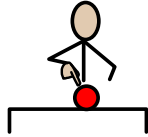
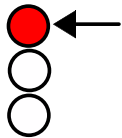


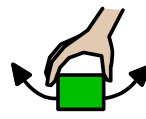
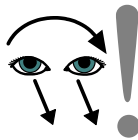
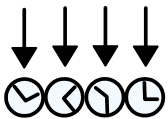
Follow the recipe to make mini cheesecakes.



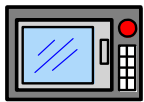
You can add whatever fruit you like to



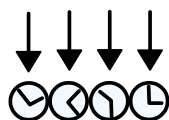
the top.



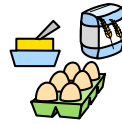
Always be careful when using the



microwave because it is hot. Ask for



help and always wear oven gloves.



Ingredients

2



- 2 digestive biscuits



- 125g cream cheese



- 20g melted butter



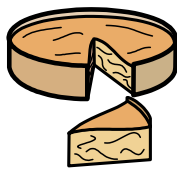
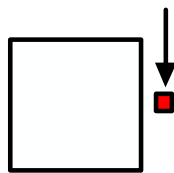
- 1 teaspoon vanilla essence



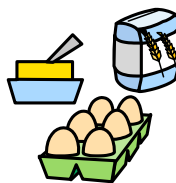
- 1 tablespoon icing sugar



- fruit



Mini cheesecakes recipe



Find ingredients



Find



scales,

a



bowl,



sandwich bag



rolling pin,



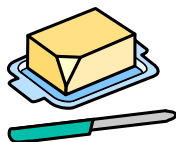
spoon,



ramekin

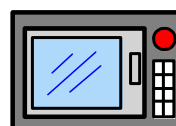


Melt

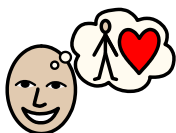


butter

in



microwave



Crush



biscuits

in



sandwich bag

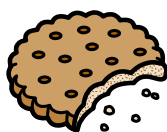
with a



rolling pin

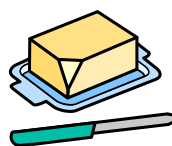


Mix

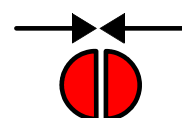


biscuits

and



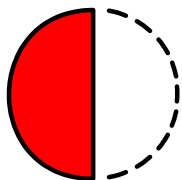
butter



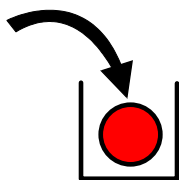
together



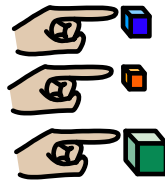
Put



half



into



each



ramekin



Mix



cream cheese,

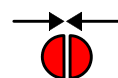


vanilla essence

and



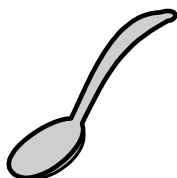
icing sugar



together



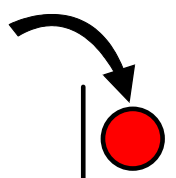
Gently



spoon



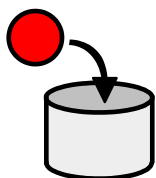
mixture



into



ramekins



Put in

the



fridge

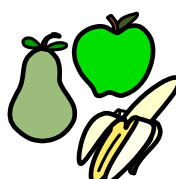
for



two hours



Cut

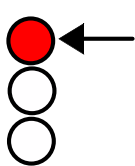


fruit



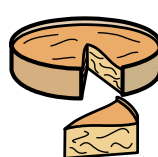
Add

to



top

of

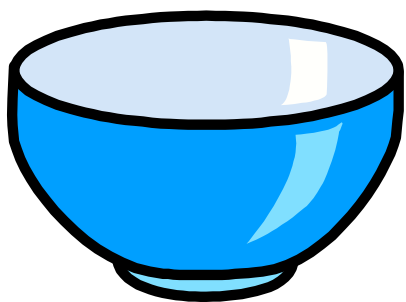


cheesecake

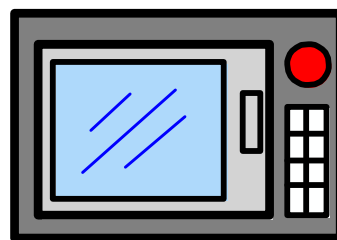
and



taste



bowl



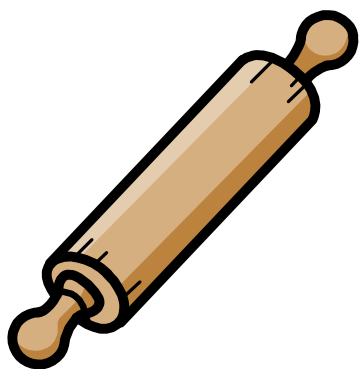
microwave



ramekin



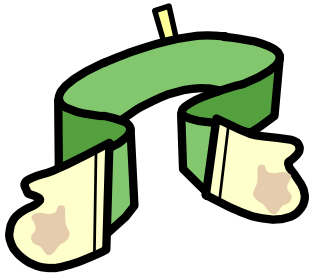
spoon



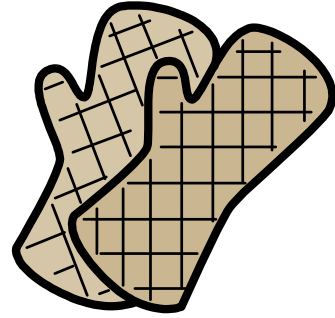
rolling pin



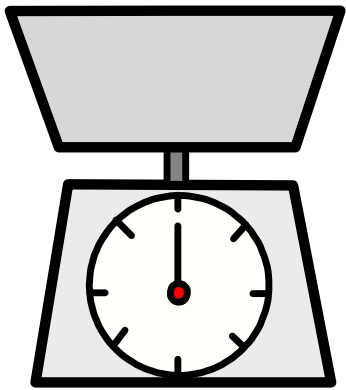
sandwich bag



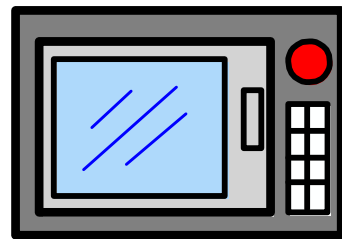
oven gloves



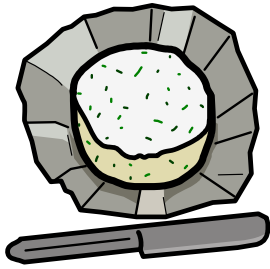
oven gloves



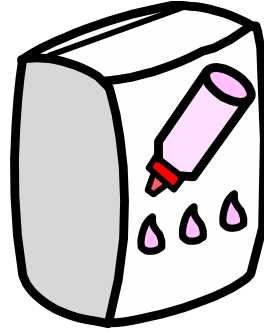
scales



microwave



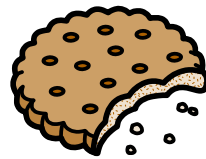
cream cheese



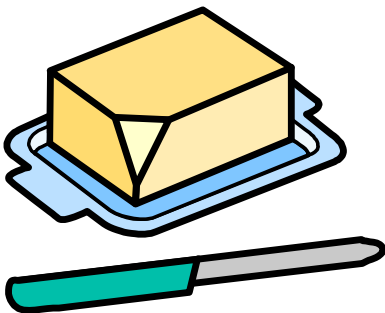
icing sugar



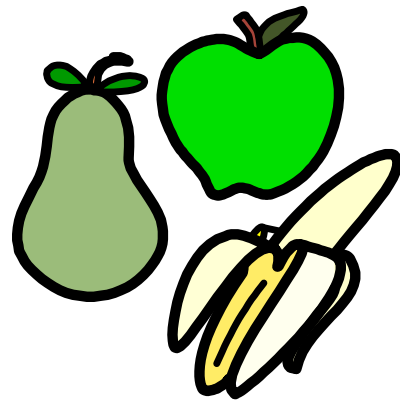
vanilla essence



digestive biscuits



butter



fruit