

# Strawberry Cheesecake

## Ingredients

- 50g Unsalted Butter
- 100g Dark Chocolate
- 150g Digestive Biscuits
- 400g Marscapone Cheese
- 2 Limes
- 2-3 Tbsp Icing Sugar
- 225g Strawberries



## Method

1. Melt butter and chocolate in a small saucepan over a very gentle heat
2. After crushing, stir in biscuit crumbs, and flatten to the bottom of an oven proof dish
3. Beat the cheese in a bowl with the zest juice from the limes
4. Stir in icing sugar and gently pour over the biscuit base
5. Set in fridge
6. Decorate with strawberries and dust with icing sugar

Shannon Roylance – Age 15