



Individual No-Bake Cheesecakes



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Ingredients (makes 6)

For the crumb base

- 85g digestive biscuits
- 25g unsalted butter

For the cheesecake topping

- 225g cream cheese
- 2 tsp runny honey (or to taste)
- 4 to 5 drops Vanilla Spice Drops or 1 tsp pure vanilla extract
- 1 – 2 tsp lemon zest, optional
- 240ml double cream
- your choice of Blossoms Syrup

Equipment needed

- 6x 150ml glasses

Method

Make the crumb base

There are two effective ways to make biscuit crumbs; one is to blitz the biscuits in a food processor and the other is to put them in re-sealable bag and smash them with a rolling pin.

Choose your method and make the crumbs. Melt the butter in a saucepan. Remove from the pan from the heat and tip in the biscuit crumbs. Mix until well combined.

Divide evenly between the individual glasses. Press down the mixture lightly with your fingers to form a layer. Don't be tempted to compact it as it will be difficult to get out of the glass and eat!

Make the topping

In a large bowl, mix the cream cheese, honey, vanilla extract and lemon zest until combined.

In another bowl whisk the double cream until soft peaks form. Make sure you don't over-beat as you'll end up with butter!

Use a spatula to gently fold half of the whipped cream into the cream cheese mixture, then fold in the other half.

Evenly spoon some into the glasses then drizzle over a teaspoon or so of Blossoms Syrup. Top with the rest of the the cream cheese mixture.

Finish by adding a couple of teaspoons of Blossoms Syrup to each glass and swirl into the cheese.

Cover and put in the refrigerator for at least an hour before serving.