

LET'S MAKE NO BAKE CHEESECAKE

(Serves 6)

INGREDIENTS

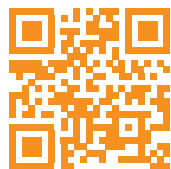
Remember to check for allergens before you start cooking.

9 oat biscuits e.g. Hobnobs
250g low fat soft cream cheese
450g quark
75ml lemon juice
50g icing sugar
175g mixed soft fruit or any fruits of your choice (e.g. strawberries, raspberries, blueberries and peaches)



METHOD

1. **Crush the biscuits in a sandwich bag and press into base of a 20cm loose bottom cake tin or individual cups.**
2. **Mix the soft cheese and quark together until smooth and then add the lemon juice and icing sugar. Taste, you may want to add a little more lemon juice or icing sugar.**
3. **Pour the cheese mixture over the biscuits and spread out evenly.**
4. **Top with fruit and leave to set for two hours before serving.**
5. **Eat on the same day.**



Accompanying recipes can be viewed by scanning QR code. QR Readers can be downloaded at iStore or Google Play.

Visit: <http://tiny.cc/sacccheesecake>

<https://sandwelladvocacy.org/caring-cooks-project>



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