

Bakex Content

BAKE THE ULTIMATE STRAWBERRY CHEESECAKE USING VITAFLA

Spoil your loved ones with the ultimate strawberry ripple cheesecake, baked using those perfect chop chip cookies made with Vitafla home baking flour.

Ingredients

- 8 choc chip cookies
- 1 tablespoon milk
- 20ml water
- 1 cup strawberries
- 500g cream cheese
- ½ cup icing sugar
- 3 eggs
- 1 tablespoon vanilla extract
- 16 whole strawberries, for decoration

Instructions

1. Preheat oven to 150°C.
2. Put the choc chip cookies into a plastic bag and then use a rolling pin to crush into fine crumbs.
3. Mix the cookie crumbs with milk then press the mixture into the bottom of a greased round springform pan. Chill.
4. In a blender, puree water and strawberries and set aside.
5. In a large mixing bowl, gently smoothen the cream cheese. Then add the icing sugar, eggs and vanilla essence, mixing evenly.
6. Pour this mixture over the prepared base. Then add the strawberry puree.
7. Use a spoon to create a rippled pattern. Then bake for 30 minutes.
8. Once baked, cool for 20 minutes then top with fresh, whole strawberries.
9. Then cut into slices and serve. (Or eat it on your own. We won't tell!)

That's how you can show your love and appreciation for the real people in your life!