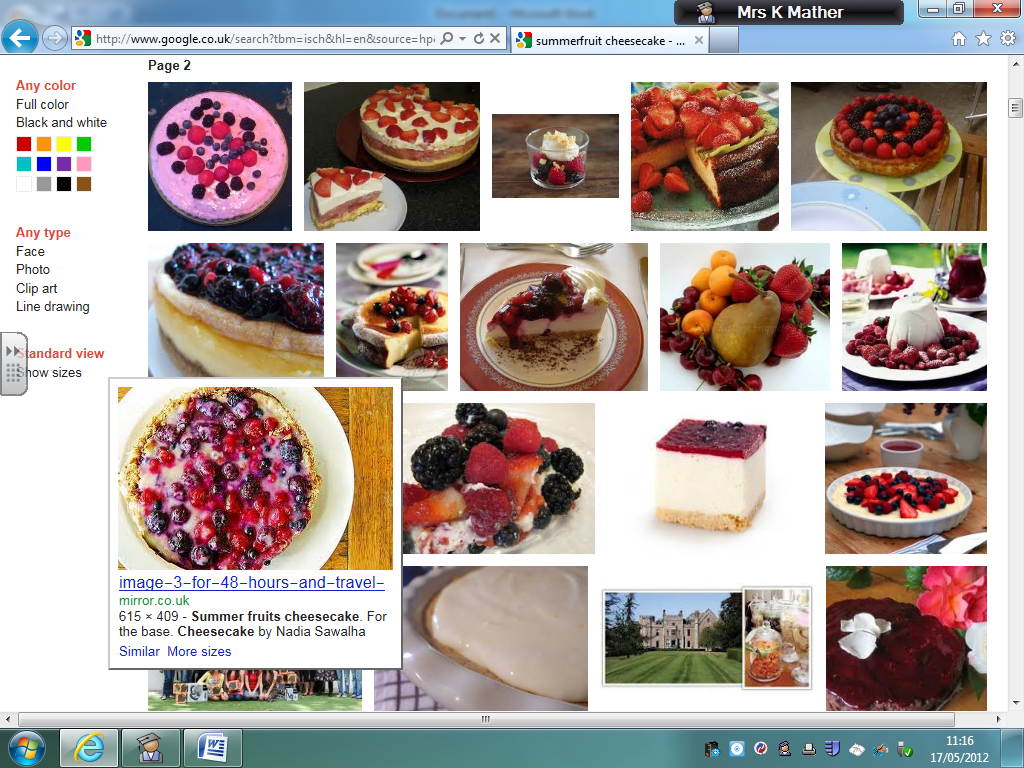
**Summer Fruit Cheesecake… Serves 6**

**Ingredients**

Base:

50g of butter

100g crushed digestive biscuits

For the filling

100g cream cheese

125g double cream

150g greek yogurt

50g caster sugar

For the topping

100g summer fruits… blueberries/ raspberries/ strawberries/ black currants

**Method**

For the base:

Grease and line the base of a 20cm tin with baking paper.

Crush the biscuits in a plastic bag.

Melt the butter and then stir in the crushed biscuits. Combine well.

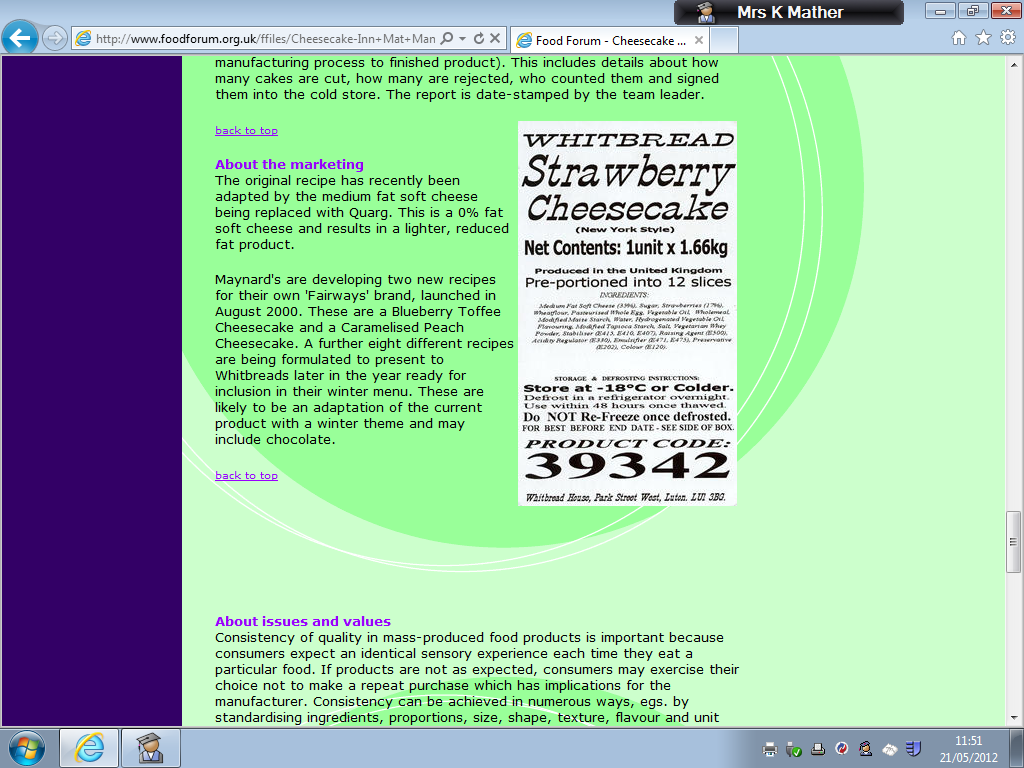
Press this into the bottom of the tin.

Pop into the fridge for 10 minutes until cool.

Clean as you go.

For the filling:

Beat the cream cheese, greek yogurt and caster sugar until smooth.

Whisk the cream until it forms soft peaks. DO NOT OVERWHIP.

Fold the cream into the cream cheese mixture.

For the topping:

Arrange the fruit on top of ­the cheesecake.

Chill before serving.

**What does it look like?**

On the back of the page, draw a diagram of what you think this cheesecake looks like.