No Bake Cheesecake

Ingredients
400g digestive biscuits (can use gluten free biscuits)
175g butter, or non-dairy spread, melted
1 teasp Vanilla paste (I use Little Pod; Lakeland also sell a good vanilla paste)
600g soft cheese, or vegan cheese, or Quark for a low-fat version
100g icing sugar
300ml pot of double cream

Optional toppings
mixed berries
grated chocolate, or crumbled flakes
4 tbsps. crème fraiche
raspberry coulis

Equipment needed
23 cm loose bottomed tin
baking parchment
large mixing bowl
electric hand whisk
spatula
weighing scales
zip lock plastic bag and rolling pin
small bowl to melt butter

Line cake tin with baking parchment. Put the digestive biscuits in a plastic food bag and crush to fine crumbs using a rolling pin. Transfer the crumbs to a bowl, then pour over the melted butter. Mix thoroughly until the crumbs are completely coated. Tip them into the prepared tin and press firmly down into the base to create an even layer. Ideally chill in the fridge for 1 hr, pop in fridge whilst the rest of the cake is being made.

Place the cream cheese, icing sugar and the vanilla paste in a bowl, then beat with an electric mixer until smooth. Add the double cream and continue beating until the mixture is completely combined. Remove cake tin from fridge and spoon the cream mixture onto the biscuit base. Smooth over or give a gentle tap. Pop back in the fridge for as long as possible.

Bring the cheesecake to room temperature about 30 mins before serving. To remove it from the tin, place the base on top of a can, then gradually pull the sides of the tin down; or take a hot knife and gradually work your way around the cake tin to loosen. Slip the cake onto a serving plate, removing the lining paper and base.

Optional Toppings
Spoon crème fraiche over top of cheesecake and then place some fruit on top or grated chocolate. You can serve it plain with some raspberry coulis.