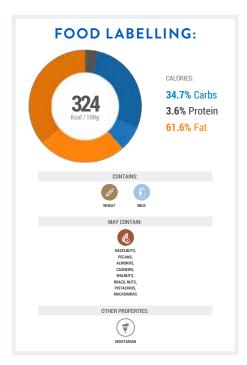


Create an indulgent no bake cheesecake with our classic shortbread fingers as the base.

Serves: 12



INGREDIENTS

- 122406: Paterson's Scottish Cream Shortbread Finger 300g
- 74826: Brakes Unsalted Butter 90g
- 71130: Philadelphia Original 900g
- **350098**: Tate & Lyle Caster Sugar 180g
- 106066: Tate & Lyle Fairtrade Icing Sugar 90g
- 133685: Dr. Oetker Natural Vanilla Extract 10g
- 115856: Graham's Fresh Scottish Double Cream 500g
- **450610**: Strawberries 300g
- 116104: Mrs Tilly's Scottish Tablet 100g
- 136545: Bakbel Strawberry Piping Jelly 250g

METHOD

- Crush shortbread biscuits.
- Dice the tablet into small chunks.
- Wash and remove stalk from strawberries and cut in half.
- Line springform cake tin with parchment paper.
- Melt butter and add to crushed shortbread biscuits and mix thoroughly.
 Press buttery crumbs into the base of a 9 inch springform tin. Chill until topping is made.
- In mixer blend the Philadelphia with the caster sugar till caster sugar has dissolved. Add in the vanilla extract and sieve in half the icing sugar.
- Lightly whip the double cream till soft peaks have formed and sieve in the remaining icing sugar.
- Gently fold the double cream into the Philadelphia cream cheese mix.
- Fill the lined cake tins with the cheesecake filling. Ideally chill overnight before serving.
- When set decorate with strawberries and Mrs Tilly's tablet. For service drizzle with strawberry piping jelly.