

No Bake Strawberry & Tablet Cheesecake

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

Serves: 12

FOOD LABELLING:



CALORIES:

34.7% Carbs

3.6% Protein

61.6% Fat

CONTAINS:



WHEAT



MILK

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS

OTHER PROPERTIES:



VEGETARIAN

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.