

EASY PEASY STRAWBERRY CHEESECAKES

Quick, tasty, no-cook pud, making the best of this year's British strawberries.

Will be loved by all ages! Serves 4



Ingredients - all available at Johns

- 100g strawberries, hulled & sliced*
- 85g biscuits (We like Teoni's Stem Ginger Cookies!)*
- 200g Philadelphia soft cheese*
- 200g Greek yogurt*
- 2tbs strawberry jam*
- 4tbs caster sugar*
- Few drops of vanilla extract*
- Devon clotted cream (optional!)*

Accompaniments - Sparkling Pure Italian Prosecco - yum!

Preparation

- Put the biscuits in a plastic bag, bash with a rolling pin until you have chunky crumbs*
- Divide between 4 glasses/small bowls*
- Beat the soft cheese, yogurt, sugar and vanilla together until smooth*
- Spoon over the biscuit base in your glasses/bowls and chill until you are ready to serve*
- Stir the jam in a bowl until loose, then gently stir in the strawberries*
- Divide the strawberries evenly between the cheesecakes and serve*
- If you fancy an indulgent finale, top with a spoonful of Devon clotted cream!*