



# CHIPS Cookery Club

## Recipe – Banoffee Cheesecake

### Ingredients - Serves 4-5

100g digestive biscuits  
50g butter  
200ml double cream  
35g caster sugar  
2.5ml vanilla essence  
75g cream cheese  
Zest and juice of 1 lemon

1-2 bananas  
Toffee sauce

### Equipment needed

2 Mixing bowls  
Small saucepan  
Wooden spoon  
Whisk  
Rolling pin  
Plastic bag (with a seal if possible)  
16-18cm loose bottom tin

Small knife  
Cling film



Place the biscuits into a bag, seal it and crush with a rolling pin. Shake the bag to mix.



Add the biscuits to the melted butter and stir until coated.



Roll the rolling pin over the biscuits to make sure they are all crushed finely.



Line a loose bottom tin with cling film.



Melt the butter in a small saucepan.



Add the biscuit mixture and smooth to coat the bottom of the tin. Place in the fridge for 20-30 mins to chill.



Place the cream in a large bowl. Add the caster sugar and whisk with a hand whisk.



Place the filling on top of the biscuits. Level the mixture and put in the fridge for 1-2 hours.



Whisk until the mixture just forms soft peaks. Don't over whisk or it will separate.



Slice the banana, coat in lemon juice and decorate the cheesecake.



Add the vanilla essence and stir.



Top with caramel sauce.



Place the cream cheese in another bowl and add the lemon zest and juice.

You could replace the topping with fresh fruit if you prefer.

Try using ginger biscuits in the base.

For a healthier version, use low fat digestive biscuits, low fat cream cheese, stevia instead of sugar and whipping cream instead of double cream. Replace the toffee sauce with a fruit coulis.



Add a third of the whipped cream to the cream cheese and stir. Fold in the rest of the cream.

