**Fruit cheesecake**

**Ingredients**



**Base**

50g margarine

100g crushed digestive biscuits

**Filling**

75g cream cheese

25g caster sugar

100ml raspberry yogurt

125ml double cream

**Method**

1. Crush the biscuits and melt the margarine in a pan. Mix them together and press into a 15cm flan ring. Chill
2. Place the cream cheese and sugar in a large bowl. Beat them together very lightly with a wooden spoon until just mixed.
3. Gently mix in the yogurt.
4. Whip up all of the cream in a separate bowl to form stiff peaks.
5. Remove 2 tbsp of cream and place into a piping bag (for the decoration).
6. Fold the rest of the cream into the cream cheese, yogurt and sugar mixture.
7. Pour this mixture over the base and smooth with a palate knife. Chill to set.
8. To serve – Remove flan ring.