



# THE 'GRATE' MISSION BAKE OFF

## FINALE

### Cheesecake

Amount	Ingredient	Extra information
CRUST		
200g (7oz)	digestive biscuits	Crush these
100g (3 ½ oz)	unsalted butter	melt
FILLING		
finely grated zest and juice	2 lemons	
300ml (½ pt)	double cream	
2 x 400g	tins condensed milk	

1. Have ready a loose bottom cake tin about 20cm x 4cm (8in x 1 ½ in), Break the digestives into pieces, and whiz to crumbs in a food processor. Alternatively, place them in a plastic bag and gently crush using a rolling pin. Combine the biscuits crumbs with the melted butter, and press onto the base and sides of the tin to make the crust. Pop into the freezer while you make the filling.
2. Combine the cream and condensed milk in a large bowl, fold in the lemon zest and gradually beat in the lemon juice using a large spoon, when the mixture will thicken. Spoon this into the biscuit crust and smoothing the top. The filling will begin to set almost immediately.

This is my basic go to cheesecake recipe!!! But why not have a bit of fun with the flavours see below for something a bit different !!

## **Banoffee**

Top with chopped banana and dulce luce

## **Snickers**

Replace the digestives with peanut butter cookies, add a table spoon of melted peanut butter to the filling and top with melted chocolate.

## **Strawberry**

Warm some jam, chop strawberries on top and drip on the jam.

## **Double chocolate**

Replace the digestives with bourbon or oreo cookies, melt a big bar of chocolate and swirl on top, add your favourite chocolate too, maltesers would be mine!!!

The possibilities are endless.....

Its been a pleasure putting together some of my favourite recipes, and I hope you will remember some and cook them as you grow and pass them on!

We see so many examples of food in the bible from Genesis (can you tell me the first instance of food being mentioned ??

And right through to Revelation!! I wonder just how many books in the bible don't mention physical food???

Keep baking and trying new foods too, the Lord has blessed us with such a variety of different foods!!

This did make me chuckle!!!

