

Easy Berry Crumble Cheesecake

Serves 10

INGREDIENTS:

For the topping:

- 300g cream cheese
- 300g Greek yoghurt
- ½ tsp honey (optional)
- 1-2 tsp vanilla extract
- 400g frozen strawberries or berries of choice, defrosted
- Zest and juice of 1 lime

For the crumble base:

- 150g plain flour
- 75g oats
- 50g butter, cut into cubes
- 2 tbsp honey



METHOD:

1. Pre-heat oven to 200°C, 180°C (Fan), Gas Mark 6.
2. Put the flour, oats, and butter into a bowl, and squash together with your fingers into a crumb-like texture. Sprinkle over a baking tray and drizzle with the honey. Stir, then bake for 10 mins, stirring and roughly breaking up halfway through cooking. Leave to cool. This recipe can be prepared up to 2 days ahead if stored in an airtight container, labelled and dated.
3. Divide the crumble into small serving dishes or spoon into one large dish.
4. Beat the soft cheese, yoghurt, zest of the lime and vanilla together until smooth, then spoon over the crumble mixture and chill.
5. Meanwhile, blend half the berries with the honey and the juice of the lime. Pour the mixture on top of each cheesecake, then scatter with the remaining whole berries. Serve, or leave in the fridge until ready to serve.

Allergens:

Milk, Gluten

For a **dairy-free** version, substitute with dairy-free alternatives for the cream cheese and yoghurt.

For a **gluten-free** version, substitute with gluten-free (Quaker) oats.

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