

Mini Cheesecakes for Year R & 1

For 4 children (1 cheesecake per child)

Ingredients

- 4 Digestive biscuits
- 2 tsp. melted butter
- 200g tub cream cheese
- 4 tbsp. sieved icing sugar
- 4 tbsp. jam



Equipment

- 4 plastic cups and lids
- Mixing bowls
- Spoons
- Rolling pins
- Sieve.

Skills

- Mixing
- Crushing
- Measuring
- Following instructions.

Instructions

1. Crush biscuits in a bowl with the end of a rolling pin, once crushed add 2 tsp. of melted butter to bind the crumbs.
2. Divide the crumbs between the 4 plastic cups and gently press down with the end of the rolling pin, chill for a few minutes.
3. In a bowl mix the cream cheese and sieved icing sugar. Add 2-3 tbsp. of the mixture to each plastic cup.
4. Mix 4 tbsp. of jam in a bowl to loosen the consistency.
5. Top each of the chilled cheesecakes with 1 tbsp. of jam.
6. Secure the lids and label the cups, chill until home time.

Year R cheesecakes to be placed in the Staff Room fridge, Years 1 and 2 to stay in the Kitchen's fridge.

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