

1. Put margarine in bowl and melt on HIGH for 30-40 seconds. Stir in crushed biscuits and mix well.
2. Put biscuit mixture into a dish and flatten with a spoon. Put in fridge to set.
3. Mix cream cheese, yoghurt, icing sugar and vanilla together until smooth.
4. Put cheese mixture on top of biscuit and smooth it down until level, put in fridge to chill.
5. Decorate cheesecake with fresh or tinned fruits.

175g crushed biscuits such as digestive, oat or ginger
65g margarine
200g Low fat cream cheese
100g Low fat yoghurt
2 tbsp Icing sugar
1 tsp vanilla flavouring
Fruit to decorate

What's Cooking!' Recipe CARD**DESSERT****Fruit cheesecake****Food Fact:-**

This cheesecake recipe uses low fat cheese and yoghurt so is a healthier version to make and with the addition of fresh fruit is a delicious treat.

Preparation time 5 MINS

Cooking time 1 MINS

Serves 4-6