250g VEGAN BISCUITS*
200g melted VEGAN BUTTER
STRAWBERRY JAM
700g VEGAN CREAM CHEESE
150g CASTER SUGAR
1 tbsp VANILLA EXTRACT
200g STRAWBERRIES

* There are lots of vegan biscuits to choose from—try Hobnobs, Ginger Nuts, Bourbons, or Oreos.

You will need an assistant, so make sure that an adult helps you!

1 Grease and line a cake tin with baking paper.
2 To make the biscuit base, put all of the BISCUITS into a food bag and crush them up using a rolling pin.
3 Mix the crushed biscuits and MELTED BUTTER and stir well.
4 Add your mixture to the tin and press down to create an even base layer.
5 Use a spoon to spread the JAM evenly over the layer of biscuit, then put in the fridge to chill.
6 Now it’s time to make the filling. Mix together the CREAM CHEESE, VANILLA EXTRACT, and CASTER SUGAR, then mix until smooth.
7 Spread it over the biscuit base. Then leave in the fridge to set for around 4 hours.
8 When you are ready to serve the cheesecake, decorate it with the fresh STRAWBERRIES.

VOILÀ!