

 Fruity cheesecake

(serves 6 people)

This is a tasty alternative to a traditional cheesecake but with less fat and sugar. It is a nice treat for a weekend dessert.

Ingredients

* 50g lower fat margarine/spread\*
* 100g digestive type biscuits\*
* 1 sachet sugar free jelly
* 100g fat free cottage cheese\*, sieved
* 100g quark\* (lower fat/fat free soft cheese)
* A handful of fruit to decorate such as strawberries or mandarin or raspberries or blueberries

Method

1. Crush the biscuits by placing them in a bag and crushing them with a rolling pin.
2. Melt the spread in a pan and add the biscuits, mix well.
3. Press the biscuit mix into a 20cm greased round cake tin. Place in the fridge to set
4. Make up the jelly with ¼ pint boiling water and then add ¼ pint cold water, and allow to cool slightly.
5. Place the sieved cottage cheese and the quark in a large bowl. Gradually add the jelly, blending until smooth.
6. Add this mix to the top of the biscuit base.
7. Return to the fridge until it is set and then add the fruit to decorate.

\*Contains or is one of the 14 common allergens