

Strawberry Cheesecake

prep time

20 mins

cook time

30 mins

serves

12

ingredients

3 medium eggs

100 g strawberry Nesquik

100 g caster sugar

200 g butter softened

4 eggs beaten

200 g self-raising flour

1 tsp baking powder

4 tbsp milk

250 ml whipping cream



Method

Preheat the oven to 180°C

In a bowl cream the butter, Nesquik and sugar.

Add the eggs and mix.

Add the flour, baking powder, milk, colouring and mix until smooth.

Spoon in a lined round baking pan and bake for 25 minutes, or until cooked.

Let it cool down.

Mix the whipping cream and nesquik together and spread over the top of the cake.
Top with fresh strawberries.

Allergen Information: Contains Dairy and Gluten