



## White Chocolate Cheesecake



### Ingredients

#### For the Base

200g Butter

140g Digestive Biscuits

#### For the Filling

300g Light Cream Cheese

2 tablespoons caster sugar

2 tablespoons clear honey

Strawberries

Block of white chocolate

### Method

1. Crush biscuits and add to melted butter. Press in to a baking tin.
2. Mix cheese, cream, honey and sugar in to a smooth mixture.
3. Place on biscuit base and chill for 10 minutes.
4. Slice strawberries and decorate cheesecake.
5. Melt the white chocolate over a pan of boiling water and drizzle over the strawberries.