

# Mini eggs cheesecake!

You will need:

- 🍪 1 packet of digestive biscuits
- 🍪 1 Double cream
- 🍪 3 tablespoon of icing sugar
- 🍪 Half a tub of Philadelphia or b  
cream cheese
- 🍪 3 Tablespoons of butter
- 🍪 One packet of mini eggs

1. Start of by crushing the digestive biscuits into crumbs.
2. Then add a full tub of double cream into a bowl and start to whisk until it thickens.
3. Add half a tub of cream cheese.
4. Whisk again.
5. Add 3 tablespoons of icing sugar into the bowl and start to fold the mixture together.
6. Add butter into your digestive biscuits.
7. Start to space your digestive biscuit mixture in a baking tin. Make sure the get all the sides flattened down.
8. Now add your second mixture into your baking tin and start to space it out evenly.
9. Let it set in the fridge overnight or if you want to speed up to process you may place your cheesecake in the freeze for one hour.
10. Decorate your cheesecake with mini eggs however you like it!

Enjoy!!! 🍪🍪🍪