



Framboise surprise

These French themed cheesecakes are simple to make and look lovely presented in a clear glass jar or tumbler. We've used crème fraiche and quark as a great alternative to cream cheese. Just as delicious but much lower in fat!

Makes 2

You will need:

- 5 digestive biscuits (75g)
- 40g unsalted butter
- 60g crème fraiche
- 80g quark
- 75g white chocolate
- ½ teaspoon of vanilla extract
- 2 teaspoons of icing sugar
- 75g fresh raspberries

To Make

1. Place the digestive biscuits in a food bag and use a rolling pin to make into crumbs.
2. Melt the butter in a saucepan. Once melted mix together with the biscuit crumbs in a bowl.
3. Carefully share the mixture between two large jam jars or tumbler glasses. Use the back of a teaspoon or end of a rolling pin to press down until firm. Pop into the fridge to chill.
4. Next break up the chocolate and put in a heatproof bowl over a pan of simmering water (children may need an adult to help with this bit). Stir carefully until melted. Turn off the heat and leave to rest.
5. Mix together the quark and the crème fraiche in a medium sized bowl. Add the vanilla extract and melted white chocolate and stir well.
6. Very carefully spoon the mixture into the glass / jar on top of the biscuit crumbs. Try not to spill down the sides as this will spoil the layered effect!

7. Measure out the raspberries and pop four to one side. Add the icing sugar to the remaining raspberries and use a fork to slightly crush the fruit.

8. Add the fruit to the glass / jar to make the top layer of your cheesecake and finish by topping with two whole raspberries.

9. Return to the fridge until you are ready to eat it.