Jam Jar Strawberry Cheesecakes

Makes 4 (you will need four clean and sterilised jars – canning/pickling jars, jam jars, mason jars etc). These can easily be found at craft shops, pounds shops, as well as Lakeland. If you are reusing jars, please ensure they are thoroughly sterilised first

- 150g Digestive biscuits or Hobnobs
- 200g Full fat cream cheese
- 150ml Double cream
- 3 tbsp icing sugar
- 1 tsp vanilla extract
- 300g strawberries, hulled
- 2 tbsp strawberry compote/conserve (This is optional)

1. Crush the biscuits to crumbs in a food processor or place in a plastic sandwich bag and bash with a rolling pin to create fine crumbs.
2. Divide the biscuit crumbs between the jars evenly.
3. Whisk together the cream cheese, double cream, 2 tbsp icing sugar (sifted) and the vanilla extract until the mixture reaches and holds a soft peak.
4. Tip half of the strawberries and the remaining icing sugar into another bowl and mush the strawberries and combine with a fork until you have a purée.
5. Ripple the purée and the 2 tbsp strawberry compote (if using) through the cream before dividing amongst the four jars.
6. Top each cheesecake with a few of the remaining strawberries, attach the lids and then chill in fridge until needed.