

Cheesecake in a Cup



2 small teacups or 1 large mug



preparation: 20 mins

cooking: 2 mins*

setting: 1-2 hours



shopping list...

1 egg white

6 tbsp cream cheese

4 tbsp sour cream

4 tbsp sugar

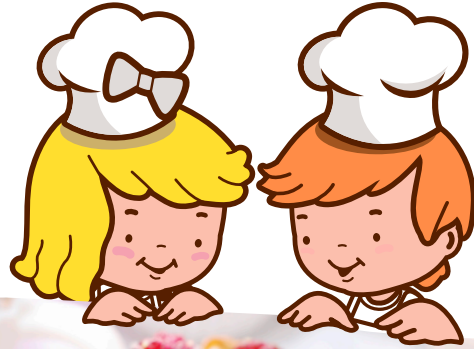
+ tsp vanilla extract

1 tsp lemon juice

1 tsp cornflour

2 tbsp raspberries**

1 plain digestive biscuit



kitchen kit...

large mixing bowl

cups or mug

whisk

wooden spoon

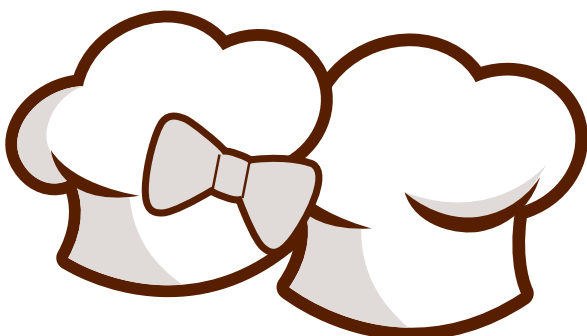
freezer bag

rolling pin

What to do...

one:

First you need to separate the egg yolk from the white. I find the easiest way to do this is to tip the yolk onto your hand (be careful not to break it), and let the white fall through your fingers into your mixing bowl. This can get a little messy, so you can ask an adult to help you if you like.





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two:

Whisk the egg white with the sour cream and cream cheese until light and fluffy.

three:

Add in the sugar, vanilla extract, lemon juice, cornflour and raspberries and mix well.

four:

Pour the mixture into a large cup or mug, and microwave for 2 minutes.

five:

Place your biscuit into your freezer bag and tie at the end, leaving plenty of room, then (this is the fun part) bash the biscuit using your rolling pin until it turns into crumbs. Be careful not to break the bag - you can always use two, one inside the other, for this part just in case.

Six:

Sprinkle the crumbs over the top of your cheesecake mix, and place in the fridge for a few hours to set.

* The time it takes in the microwave may vary as the wattage may be higher in some microwaves.

** You can always use 2 tbsp of chocolate chips instead of raspberries for a chocolatey cheesecake!



all done!