

Barnsley Museums Festival: Strawberry Cheesecake Mouse



Make these delicious strawberry cheesecake slices for the whole family to enjoy.



Weigh out your ingredients. Grease your cake tin using the paper and a small piece of butter.



(Adult bit) Melt the butter on the lowest heat possible and add it to your bowl with crushed biscuits in. Give the base mixture a really good mix.

Crush the biscuits in the plastic food bag using the rolling pin and then add the crushed biscuits to a bowl.

You will need:

Ingredients

• 100g

Icing Sugar

200g

Pre made Biscuits such as digestive, hob knob (or bake your own biscuits and crush them)

500g

Mascarpone cheese

260ml

– 280ml Double Cream

100g

Butter plus extra for greasing

Chocolate

drops (or alternative for eyes)

Strawberry

for ears (or alternative)

Blueberry

(for nose)

Equipment

2 Large Bowls (One for mixing the topping and one

for making the biscuit bottom)

Wooden spoon

Small piece of Greaseproof paper for greasing

Whisk

Pan

Plastic bag

Rolling pin for crushing the biscuits
knife for cutting the cheese cake and

fruits

Cake tin

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Worsbrough Mill

Millers in the past would have had to watch out for little mice wanting to move into the mill to eat the grain.

Why do mice need oiling?
Because they Squeak

What goes dot, dot, dash, squeak?
Mouse Code

How do you get a mouse to smile?
Say cheese



Pour the mixture into the cake tin and press the mixture down using the back of the spoon. Chill in the fridge.

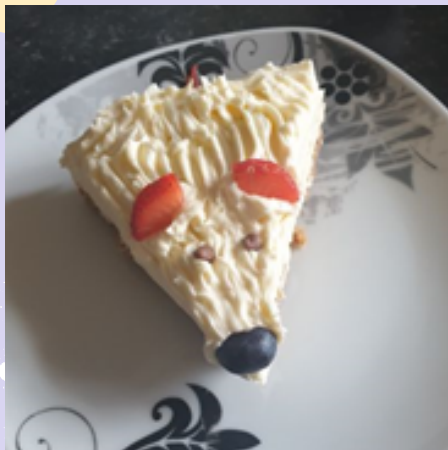


Meanwhile whisk the mascarpone cheese in a bowl and gently add the double cream. Gradually add in the cream and continue to mix. You may not need all the cream.



Spoon the mixture onto the biscuit base and use a fork to make markings on the top of the cheesecake.

Chill in the fridge.



After chilling, Cut the cheesecake into wedges and decorate.



Tip You can add any flavourings to the mixture like vanilla and you can add any toppings you like... Try grated lemon or orange for a citrus cheesecake or adding your favourite fruits on the top.

Allergies; contains Milk, Wheat (unless using alternatives)