



# MY SAN GRAHAMS STRAWBERRY CHEESECAKE



Serves 6 people

## Budget

Less than ?300

## Ingredients

- 8 pieces MY San Chocolate Grahams, finely crushed
- 3 tablespoons butter or margarine, melted
- 1 tablespoon granulated sugar
- 2 teaspoons unflavored gelatin
- 1 ½ tablespoons cold water
- 1 ½ tablespoons hot water
- 1 cup cream cheese (room temperature)
- ½ cup confectioner's sugar
- ½ cup all-purpose cream, chilled
- 1 teaspoon vanilla extract

- ¾ cup strawberry pie filling

## Steps

1. DO CRUST. In a bowl, combine crushed graham, butter, and sugar. Press onto the bottom of a pan. Refrigerate until firm
2. DO CRUST. In a bowl, combine crushed graham, butter, and sugar. Press onto the bottom of a pan. Refrigerate until firm
3. LAYER. Pour filling into prepared pie crust. Spoon strawberry pie filling on top. Chill until set.
4. SERVE.
5. FEELING EXPERT TIP - Other pie fillings such as blueberry, cherry, or even apple may also be used as topping.