Mum's Cheesecake

By Sana



Ingredients

1 packet Arnott's nice biscuits crushed
150 grams Melted butter
3 x250 gram packets Philadelphia cream cheese
¾ cup Caster sugar
1 Egg
1 teaspoon Vanilla essence
300ml thickend cream
Cinnamon

Instructions

Base
Line tray with baking paper. Mix biscuit crumbs and butter and press into base and side of tin and chill.

Filling
Chop cream cheese and stand in bowl. Sprinkle with caster sugar and leave for 20 mins.

Beat until soft and fluffy. Add egg and beat in well, then add vanilla essence and beat.

Spoon filling evenly into crust and bake slow in oven at 130 degrees for 30 mins.
Turn off heat and allow pie to cool slowly in slightly open oven. When cold, refrigerate.

To Serve
Beat 300ml cream until stiff. Remove cheesecake from tin and cover top with beaten cream. Sprinkle with cinnamon.

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