

# Biscuit Base (for Cheesecake)

For a 20cm (8") spring form pan mix 250g of **Biscuit Crumbs** with 125g of melted butter. Press firmly over base and sides and chill until firm.

You can scale the recipe up or down as necessary. As a rule, use half the quantity of butter to crumb base.

We suggest making cheesecake from scratch instead of using a pre-mix. Find our recipe on our website!

**Ingredients:** Wheat Flour, Sugar, Vegetable oil, (contains antioxidant 319, Wheat bran, Fructose Syrup, salt, Raising agent (500, 341i, 503), Emulsifier (soy lecithin).

