

## Girl Guide Recipes

### Strawberry Shortcake

#### Ingredients

##### **Crust:**

- 100g butter, melted
- 2 tbsps castor sugar
- 1 tsp cinnamon
- 1 pkt plain Guide biscuits, crushed

##### **Filling:**

- 2 tbsps gelatine
- 1 cup water
- 3 eggs
- ½ cup sugar
- 500g cream cheese
- 1 dsp lemon rind
- 1 dsp lemon juice
- 1 cup cream, whipped
- 1 punnet strawberries (approx 440g)

##### **Glaze:**

- 3 tbsps strawberry jelly crystals
- 125ml boiling water

#### Method

Combine the melted butter, castor sugar, cinnamon and crushed Guide biscuits thoroughly. Press onto the bottom and sides of a 23cm round loose-based cake pan. (If loose-bottomed not available line a 23cm pan with aluminium foil). Bake the crust for 10 minutes at 170°C. Remove from oven, cool.

Soften the gelatine in half of the water. Separate the eggs. Beat the yolks, sugar and remaining water together until thick. Place in the top of a double boiler and cook over hot water until the mixture thickens and coats the back of a wooden spoon. Add the gelatine mixture and stir until gelatine is dissolved. Put to one side. Beat the cream cheese until it is light and fluffy. Combine the cooled custard mixture thoroughly with the cream cheese. Add the lemon rind and lemon juice. Beat the egg whites until stiff. Fold into the cream cheese mixture, then fold the whipped cream into the mixture.

Cut strawberries into halves. Fold half of the cut strawberries through the mixture. Pour into the prepared crumb crust. Refrigerate and when almost set arrange the remaining strawberries over the top of the cheesecake. Glaze with the strawberry jelly crystals which have been dissolved in the hot water and left to cool until the consistency of unbeaten egg white. Best left for 12 hours before serving. Serves 8-10