

Israeli cooking class with Adi

Biscuits cheesecake

Ingredients list:

Cheese filling:

- 500 ml heavy whipping cream
- 1 pack (160g) instant vanilla pudding
- 2 cups (480 ml) of milk
- 1/2 cup sugar
- 500g whipped cream cheese

Biscuits:

- 200/300g tea biscuits ('Kedem' or 'Peti-Ber')
- 1 cup of milk
- 1 tablespoon melted coffee powder

Directions:

1. Beat together the heavy whipping cream, instant vanilla pudding, milk and sugar for a stable cream.
2. Fold in whipped cream cheese for a uniform mixture.
3. Dip biscuits in the coffee (cooled) and arrange in a uniform layer at the bottom of the pan. Pour over half of the cream and straighten. Arrange over another layer of biscuits dipped in coffee and cover with the remaining cream. Align the cream face and transfer the cake to the freezer for two hours to harden.

**If you want more layers, pour less cream in each layer

