

### Swirly-whirly Strawberry Cheesecake (No added sugar)

Makes an 8" cake

What you'll need:

50g pitted dates  
50g roast chopped hazelnuts  
100g Scottish oatcakes, broken up  
50g butter, melted  
400g cream cheese (preferably one without added salt)  
1 teaspoon of vanilla extract  
4 pouches of Ella's Kitchen Smoothie Fruits – "The Red One"  
300ml double cream  
Strawberries to decorate

What you'll need to do:

- Firstly line an 8" loose-bottomed cake tin with baking parchment
- Place the dates, hazelnuts and oatcakes into the bowl of a food processor and blitz them for a few seconds until they are all very finely chopped like breadcrumbs
- Add the melted butter and mix everything together well
- Press the mixture into the cake tin using the back of a spoon so that it is all nice and even Chill it in the fridge while you make the topping
- Mix together the cream cheese, vanilla extract and 3 pouches of Ella's Kitchen Smoothie Fruits – "The Red One"
- Whip the cream until it is stiff but still soft, be careful not to over beat it
- Fold it gently into the cream cheese mixture
- Spoon the mixture onto the base evenly
- Drizzle over the remaining pouch of Ella's Kitchen Smoothie Fruits and run a skewer through it to get a marbled effect
- Chill it for a few hours to set
- Decorate it with strawberries before serving

Preparation time: 25 minutes  
Setting time: 2-12 hours