

Strawberry Cheesecake

Ingredients:

1 cup Graham cracker crumbs (I used the chocolate flavored one)
1 can (get the small one) strawberries (the one with thick sauce)
1 can (420 grams) sweetened condensed milk
600 grams cream cheese, softened
¼ cup butter, melted
2 tbsp lemon juice
¼ cup sugar
3 eggs

Method:

1. In a bowl, add the Graham cracker crumbs, sugar, and butter. Combine.
2. Take a 9-inch springform pan. Press the crumb mix evenly into the bottom of the pan, and put in the fridge for about 30 minutes.
3. With a hand mixer, beat the cheese and milk just until combined. Over-beating leads to cracked cheesecakes. You wouldn't want that to happen.
4. Add the lemon juice and eggs, and beat on low just until combined.
5. Take the Graham crust out of the fridge, and pour the cheese mixture over it.
6. Open up the can of strawberries. With a spoon, add teaspoonful of strawberry sauce onto the cream cheese layer (until the top resembles a white canvas with small red dots spread all over it).
7. Take a knife, dip the tip onto a red strawberry dot and begin to swirl (make sure you run the knife's tip through every dot). You basically move the tip in a clockwise manner and continue going in circles.
8. Add some water in a shallow dish. Place the springform pan in it. Bake at 300 degrees F (150 degrees C) for 55-60 minutes or until the center is almost set.
9. The cake will wobble in the center. That's OK because it will set once cooled down.
10. Remove from the oven and cool on a wire rack for 10 minutes.
11. Run a knife around the edge of the pan to loosen. Cool for 1 hour.
12. Refrigerate overnight.
13. Serve with strawberries and cream.
14. Enjoy!

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