**Cheesecake in a Glass**

 **For the Crust:**

* 85 g graham cracker/digestive biscuit/vanilla cookie crumbs (pulse in a food processor or blender until finely ground.)
* 2 tablespoons (25g) unsalted butter, melted

**For the Cheesecake Filling:**

* 225 g cream cheese, at room temperature
* ½ cup caster sugar
* 1 teaspoon vanilla extract
* 1-2 teaspoons lemon zest, optional
* 240ml cream
* 125g strawberries for topping

**For the Berry Sauce:**

* 2 teaspoons cornflour
* 2 tablespoons sugar
* 1/4 cup water
* 250g frozen berries, thawed

**Method:**

1. Make the crust**:** In a medium bowl, mix together crumbs and melted butter until combined and crumbs are moistened.
2. Divide evenly between individual serving dishes (about 2 tablespoons per serving dish). Press on the mixture with your fingers to form a crust layer.
3. Make the filling: In a large bowl, combine cream cheese and sugar, and whisk with an electric mixer well until combined and completely smooth (if grainy, beat with an electric mixer until smooth).
4. Add in vanilla and lemon zest. Set aside to let sugar dissolve into the cream cheese.
5. Using an electric mixer, whisk heavy cream until soft peaks form. Avoid overbeating.
6. Using a spatula, gently fold half of the whipped cream into the cream cheese mixture, then fold in the other half.
7. Evenly spoon (or pipe using a piping bag) about ½ cup of filling into each serving dish
8. Berry Sauce: In a small saucepan, combine the cornflour, sugar and water.
9. Add the raspberries and cook over medium heat.
10. Stir constantly until the mixture boils.
11. Once boiling, cook and stir for one additional minute.
12. Strain the sauce through a fine mesh sieve placed over a bowl to remove seeds.
13. Cool to room temperature or chill in refrigerator until ready to serve.
14. Plating: Top with fresh fruit or any other topping you like.
15. Cover and place in the fridge for at least one hour before serving, or up to 2-3 days