

## Chocolate and Raspberry Cheesecake Pots

12 chocolate digestives

4 tablespoons icing sugar

50g butter

300g raspberries

360g soft cheese

Chocolate to grate

4 individual ramekins or glasses

Crush the biscuits until a fine consistency.

Melt the butter and stir into the biscuits.

Share the biscuit mix between the dishes and push down lightly with a spoon.

Put 8 or 9 raspberries on top of the biscuits and put in the fridge to set.

Place the remaining raspberries into a shallow dish and crush with a fork to make a rough puree.

In a bowl whip the cream cheese gradually adding the icing sugar until light and fluffy.

Gently swirl the crushed raspberries through the cheese mixture.

Spoon this mixture over the raspberries in the dishes, and top with grated chocolate.

Chill in the fridge

