

Sensory strawberry cheesecake.



What you will need.

8 inch cake tin greased with butter

2 large tubs of Cream cheese (600g) I find the cheap own brand best.

Icing sugar (100g) that's about 172 a mug.

$\frac{3}{4}$ pack of Digestive biscuits (save rest of pack for crumbling and exploring).

$\frac{1}{2}$ pack of melted Butter

Large pot of double cream (300ml)

1 pack of Strawberries

Instructions

1. Crush up the biscuits, mix in the melted butter and press into the bottom of the cake tin with back of a spoon.
2. Mix the icing sugar, cream cheese and cream together until smooth. Place on top of the biscuit base. Smooth out with a spoon.
3. Slice half the strawberries and place on top. Blend or crush the remaining strawberries to make a sauce and drizzle on top. (if they are a bit sour add a tea spoon of icing sugar)
4. Refrigerate for a couple of hours before serving.

This may be a messy activity so be sure to put on an apron or old clothes.

For your children this is a sensory experience of the elements of the cake. You get to make it as they enjoy each part in turn and then share as a family after.

When working with your children allow them to explore each ingredient in turn. Allow them extended time if it's an ingredient they seem to like. Offer an item and pause and observe, do they reach for it, turn away, smile or ask for more.

Allow them to touch, taste, smell each item. Look for likes and dislikes. How do they request more? How do they show you no more?

Most of all have fun.

