**Cheesecake in a glass**Interactive version

**Ingredients**

<for 1 person>

* 50 g cream cheese
* 0.5 dl whipped cream
* ⅛ Vanilla bean
* 0.5 tbsp powdered sugar
* 2 IKEA KAKOR HAVREFLARN Oat Crisps
* 50g frozen raspberries
* Fresh raspberries

**Method**

Step 1

* C1 - Take the frozen raspberries out of the freezer and place them in a bowl to defrost; Add 4-5 tbsp of water and 2 tbsp of powdered sugar per 200g of frozen raspberries
* C2 - On a cutting board, split the vanilla bean and scrape the seeds into a bowl
* C3 - Mix the cream cheese and whipped cream until light and fluffy
* C4 - Crumble the cookies

Step 2

* C1 - Mix the vanilla seeds with the cream cheese and whipped cream. If you’d like it a bit sweeter, add 2tbsp of powdered sugar.
* C2 - Layer the bottom of the glasses with the crumbled cookie mixture
* C3 - In a small bowl crush the recipes with a spoon to turn them into a sauce.
* C4 - Help layering the bottom of the glasses with the crumbled cookie mixture

Step 3

* C1 - Add the cheesecake mixture in each glass
* C2 - Add the raspberry sauce
* C3 - Once the glasses are filled with the cheesecake mixture, top each glass with a few raspberries
* C4 - Add a bit of sugar on top of the raspberries