

## INGREDIENTS

Philadelphia Cream Cheese : 2 pack of 8 oz each  
Condensed Milk : 6 tablespoon  
Fresh Milk : 5 - 6 tablespoon  
Salted Crackers : 1 pack of 13.7oz  
Cheddar Cheese / Any : Optional  
cheese of your choice

Time Required : 25 minutes

Level of Difficulty : Easy

Make 8.5 x 6.5 x 2.5 inches

## METHOD OF PREPARATION

1. Place cream cheese, condensed milk and fresh milk in a food processor with the metal blade and process for 2 minutes or until smooth.
2. Prepare a bakeware dish of an estimated size of 8.5"x6.5"x2.5". Any rectangular or square pan is fine too. Pour 1/3 cup of fresh milk into a clean small bowl. Briefly dip salted crackers (just 2 seconds) in the fresh milk and place on the base of the bakeware dish. Note: Don't soak the crackers in the fresh milk or else it will become soggy and unsuitable to be used. Cover the base fully with a layer of salted biscuits. If the crackers don't fit the dish, use a steak knife to gently saw the crackers. Spread the second layer with cream cheese mixture, just enough to cover the salted biscuits. Be gentle while spreading this layer so that the crackers stay in its position. Repeat this process of an alternate layer of crackers and cream cheese mixture until the cream cheese mixture is used up.
3. **(Optional)** For a more savory taste, finish off by grating cheddar cheese or any cheese of your choice. I use Colby Jack Cheese.
4. Cover with lid / cling wrap and refrigerate for at least 7 hours, preferably overnight until firm.
5. After the cheesecake has set, use a knife to cut into desired slices.