

CHERRY CHEESECAKE





CHERRY CHEESECAKE

Preparation time: 20 minutes

Cooking time: 45 minutes

Serves 12

125g Granita biscuits

125g Gingernut biscuits

100g Unsalted butter

5 Eggs

500g Cream cheese

175g Caster sugar

2 tsp Natural vanilla extract

2 Egg yolks

150g Sour cream

1½ Cups cherries in syrup

1 Cup cherry jam

1. Preheat oven to 150°C. Crush the biscuits, then mix with the melted butter and one egg. Press into the sides of a lightly-greased 24cm cake tin, then freeze until firm.

2. Meanwhile, combine the cream cheese, caster sugar and vanilla in the bowl of a food processor and purée until very smooth. Add the remaining eggs and yolks, purée again, then fold in the sour cream. Pour into the biscuit base, then mix the cherries in gently.

3. Place a tray of water on the bottom shelf of the oven, then bake the cheesecake on the middle shelf for 1 hour, until just set. Allow to cool completely.

4. Boil the jam, then brush onto the cake and allow to set.