Recipe of the Month - June

Forest Fruits Baked Cheesecake

Serves 8

Ingredients

75g	Digestive Biscuits
90g	Margarine
25g	Demerara Sugar
175g	Caster Sugar
25g	Plain Flour
3 x	Eggs - separated
150g	Double Cream
1 x	Lemon
10g	Icing Sugar
200g	Forest Fruit Mix – fresh or frozen
450g	Low Fat Soft Cheese

Method

1. Lightly grease and line a 10cm round tin
2. Preheat the oven to 160°C/Gas Mark 3.
3. Crush the digestive biscuits in to a fine crumb. Melt 40g of the margarine and add to the biscuit crumbs. Spread this evenly on the base of the lined tin and press down firmly with the back of a spoon.
4. In a bowl put the remaining 50g of margarine, sugar, soft cheese, double cream, flour, rind and juice of a lemon and egg yolks and beat the mixture until smooth.
5. In another bowl, whisk the egg whites until them are fluffy and then gently fold in to the main cheesecake mixture. Pour the combined mixture on to the biscuit base and spread evenly.
6. Bake the cheesecake for an hour and a half. Leave to cool in the tin. Once cool, run a knife around the side of the tin and lift the cheesecake out and remove the greaseproof paper.
7. Top the cheesecake with the forest fruits and dust with icing sugar. Best served at room temperature.