



Baked Raspberry Cheesecake

Preparation 20 mins **Cooking** 40 mins

Makes enough for 6 servings

Ingredients

8 digestive biscuits
50g butter, melted
600g cream cheese
2 tbsp plain flour
175g caster sugar

Vanilla extract
2 eggs, plus 1 yolk
142ml pot soured cream
300g raspberries
Silver spoon icing sugar

Method

1. Heat the oven to 180C/Fan 160C/gas 4.
2. Crush 8 digestive biscuits in a food processor (or put in a plastic bag and bash with a rolling pin).
3. Mix with 50g melted butter.
4. Press into a 20cm springform tin and bake for 5 minutes, then cool.
5. Beat 600g cream cheese with 2 tbsp flour, 175g caster sugar, a few drops of vanilla extract, 2 eggs, 1 yolk and a 142ml pot of sour cream until light and fluffy.
6. Stir in 150g raspberries and pour into the tin.
7. Bake for 40 minutes and then check, it should be slightly wobbly in the centre.
8. Leave in the tin to cool.
9. Using the remaining 150g raspberries, keep a few for the top and put the rest in a pan with 1 tbsp icing sugar.
10. Heat until juicy and then squash with a fork.
11. Push through sieve.
12. Serve the cheesecake with the raspberry sauce and raspberries.

Recipe can be found on bbcgoodfood.com



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