



## Baked Raspberry Cheesecake

### Ingredients

8 digestive biscuits  
50g melted butter  
600g cream cheese  
2 tbsp plain flour  
175g caster sugar  
vanilla extract  
2 eggs plus 1 yolk  
142ml pot soured cream  
300g raspberries  
icing sugar



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### Method

1. Heat the oven to 180C/fan 160C/gas 4. Crush the biscuits in a food processor (or put in a plastic bag and bash with a rolling pin). Mix with the butter. Press into a 20cm springform tin and bake for 5 minutes, then cool.
2. Beat the cream cheese with the flour, sugar, a few drops of vanilla, eggs, the yolk and soured cream until light and fluffy. Stir in half the raspberries and pour into the tin. Bake for 40 minutes and then check, it should be set but slightly wobbly in the centre. Leave in the tin to cool.
3. Keep a few raspberries for the top and put the rest in a pan with 1 tbsp icing sugar. Heat until juicy and then squash with a fork. Push through a sieve. Serve the cheesecake with the raspberry sauce and raspberries.

Serves 8

Prep 20 mins

Cook time 40 mins

Ready in 1 hour