



RUM RAISIN CHEESECAKE

BASE

1 1/4 CUP DIGESTIVE BISCUIT CRUMBS
1/4 CUP MELTED BUTTER

MIX TOGETHER AND PRESS INTO CHEESECAKE
TIN

1/2 CUP RAISINS
1/3 DARK RUM
12OZ CREAM CHEESE
250 ML CREAM
2 EGGS
1/4 BROWN SUGAR
FEW DROPS VANILLA

SOAK RAISINS IN RUM FOR AT LEAST 1 HOUR.

HEAT OVEN TO 175C/350F

BEAT CHEESE, CREAM, EGGS, SUGAR AND VANILLA TOGETHER, FOLD IN RAISINS.

BAKE FOR 50 MINS UNTIL SET

BEST EATEN 2 DAYS AFTER BAKING

