



New York Style Cheesecake

This is gorgeous and even better if you put strawberries / raspberries/ blueberries on top. Its soooooo easy, just ' give it a go'

This is for a 10in loose bottom tin

8 digestive biscuits
50g butter/marg.....melted

make ' crumbs' from the biscuits mix with the msrg/butter.
Press into the bottom of the tin to form a base for the cheesecake
Bake this for 5 mins 180 160....if you use a fan oven

600g cream cheese
2tablespoons cream flour
175g caster sugar
few drops vanilla essence
2 eggs
1 egg yolk
142ml sourcream

Using a mixer, Beat the whole lot together until light and fluffy. Pour it into the cooled biscuit base then bake in the oven for about 40mins, it will be wobbly when it comes out but it will settle as it cools.

For a raspberry topping [any berry is great] just put a punnet of raspberries in a saucepan with a bit of sugar....up to you how sweet you want it[but don't forget the cheesecake is sweet soooooo] warm them up until the sugar is dissolved , don't stir it TOO much because it will look nicer with whole bits of fruit, otherwise It will look like you just opened a jar of jam!

Pour the fruit over your cheesecake just before serving.
Don't forget to serve it with a blob of whipped fresh cream.

What's even better is that You can also put berries on the base before you pour the filling so you have a nice surprise inside.