

Berry shortbread cheesecake slice

Ingredients

Base:

200g pack shortbread biscuits
50g butter, melted

The Cheesecake

2 x 300g tubs soft cheese
1 x 200g tub crème fraîche
1 tsp vanilla extract
175g golden caster sugar
2 tbsp plain flour
2 eggs

The Topping

5 tbsp seedless raspberry jam
300g mixed summer berries, such as raspberries, redcurrants, cherries and blueberries

Method

Heat oven to 180C/160C fan/gas 4.

1. Grease and line a 2lb loaf tin with baking parchment. Tip the shortbread into a food processor and blitz into crumbs, or place in a plastic bag and bash with a rolling pin. Add the melted butter and mix well. Press the mix into the base of the tin.

2. Beat the cheese, crème fraîche, vanilla and sugar until smooth, then mix in the flour and eggs until smooth again - you can do this by hand or in a food processor. Pour the mix into the tin and smooth the top with a knife. Bake in the oven for 10 mins, then turn to 120C/100C fan/gas ½ and cook for 1 hr 20 mins or until set with a slight wobble in the centre. Turn off the heat and leave to cool in the oven. Once cool, refrigerate until chilled.

3. To make the topping, melt the jam in a small pan over a low heat with enough water to make a pouring consistency, then allow to cool completely. To serve, top the cake with the berries and drizzle with the jam.

