

Marmalade Cheesecake



Ingredients (serves 6-8)

- 150g ginger nut biscuits
- 3 tbsp butter, melted
- 1 tsp vanilla extract
- 400g soft cream cheese
- 60g icing sugar
- 1 tsp lemon juice
- 150ml double cream
- 140g (approx.) marmalade

You will also need a 16cm round loose-bottomed or springform cake tin, greased with melted butter and lined with greaseproof paper.

Method

First crush the biscuits. Put the biscuits in a food processor and pulse until they turn into crumbs then with the processor running on slow pour in the melted butter. The consistency should be like wet sand.

OR

Place the biscuits into a plastic bag and carefully bash them with a rolling pin. Tip the crumbs into a bowl and stir in the melted butter.

Tip the crumb mix into your cake tin and spread out to form an even layer and press down firmly with the back of a spoon to smooth over the surface.

Place the tin in the fridge for an hour to allow the mixture to firm up.

To make the cheesecake filling, it is easier to use an electric mixture but you can do it by hand.

Sieve the icing sugar into a large bowl, tip in the cream cheese, add the vanilla extract and lemon juice and beat until smooth. Add the cream and beat the mixture until it becomes thick. The consistency should be scoop-able and just drop off a spoon when it is shaken.

Remove the tin from the fridge and spoon in the cheese mixture, over the biscuit base, a little at a time, working it from the edges inwards to avoid creating any air pockets.

Once you've added all the mixture, smooth over the top and place in the freezer for an hour.

When the cheesecake mixture has set enough, carefully spread over the marmalade using the back of a teaspoon.

Place the cheesecake back in the freezer for another hour.

To remove the cheesecake from the tin, take it of the freezer and leave for 5 minutes.

To remove from a loose-bottomed tin, place the tin on top of a food can and gently push the sides of the cake tin down. You can then remove the greaseproof paper.

Releasing it from a springform tin is much simpler.

Just undo the clip and the cheesecake will come out easily. Peel off the paper as before.