



SECOND-HELPINGS

Homemade food made with passion

Gingerbread Cheesecake

A showstopping Christmas Dessert - Serves 12

Ingredients

80gm salted butter plus extra for greasing
300 pack of gingernut biscuits, crushed

For the cheesecake filling:

400gm room temperature soft cream cheese
150gm room temperature Greek yoghurt
250gm room temperature sour cream
200gm caster sugar
20gm plain flour
1 orange, zested
1tsp ground cinnamon
1tsp ground ginger
1tsp mixed spice
3 medium eggs

For the topping:

50gm salted butter
60gm dark brown soft sugar
50ml double cream
50gm crystallised ginger, chopped

Method

Get a 23cm (approx.) springform cake tin ready by lining the bottom with baking paper and grease the sides with butter. Pre heat the oven to gas mark 3/160C / 140C fan.

Melt the butter over a low heat and mix with the crushed biscuits. Press into the base and up the sides of the tin. Chill.

Gently whisk together all the filling ingredients in a large bowl. Do not overmix. Pour over the biscuit base and bake for 50mins until the sides are puffing up a little but there is still a wobble in the centre.

Turn off the oven and open the door halfway and let the cheesecake cool off inside its tin in the oven, This gradual cooling helps to avoid cracks. Once at room temperature, remove from the oven and chill in the fridge for at least 2 hours.

To make the topping, melt the butter and brown sugar over a low heat. Add the cream and turn up the heat. Once the mixture comes to the boil, reduce the heat and simmer for 5 mins stirring all the time. Remove from the heat and leave for about 15 mins to cool (it will get thicker).

Drizzle over the sauce (see picture) and scatter with chopped ginger. Unclip the tin and serve.