

Black cherry, gingernut and lime cheesecake



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Ingredients

200 g	Gingernuts, gluten free
120 g	Butter, softened
300 g	Light cream cheese
60 g	Icing sugar
1 tsp	Vanilla extract
½	Lime, juice only
250 ml	Cream
284 g	Cherry jam, I used black cherry jam by St Dalfour

Directions

1. Make crumbs out of the biscuits, I put them in a ziplock bag old-school style and bash them with a rolling pin, but you could blitz them in a food processor.
2. Soften the butter until it's almost melting and mix it in (again I guess you could do this in the food processor? I just do it in a bowl) so the biscuits all clump together.
3. Press this buttery biscuit mixture into a 20cm springform tin, pressing a little up the sides to form a slight ridge.
4. Beat together the cream cheese, icing sugar, vanilla extract and lime juice until smooth.
5. Lightly whip the cream and then fold it into the mixture.
6. Spoon the cheesecake filling on top of the biscuit base and smooth with a spatula. Put it in the fridge for 4 hours or overnight.
7. Before serving remove from the tin and pour the black cherry jam over the top. Feel smug. It is so easy!