

Baked cheesecake with blueberries



🍴 For 24 cm tin cake

Ingredients

75 gr of butter, melted, plus extra for greasing
175 gr of digestive biscuits
175 gr of blueberries, plus extra for decorating
450 gr of cream cheese
150 gr of cane sugar
½ vanilla bean (seeds)
4 eggs
icing sugar to dust

Method

Butter the sides and base of a 24cm cake tin. Mix the biscuits with a food processor and pulse until the mixture resembles rough breadcrumbs. Mix the crushed biscuits with the melted butter and press down into the base of the tin. Spread the blueberries over the base and allow to chill in the fridge. In the meanwhile beat the cream cheese, sugar, vanilla seeds and the eggs together in a large bowl until smooth and creamy. Pour over the top of the blueberries and then bake in the preheated oven for 40-50 minutes to 180°, or until golden.

Remove from the oven and allow to cool completely in the tin, then run a knife around the edge to loosen it and carefully remove the cheesecake from the tin. Transfer to a serving plate. Sprinkle over a few blueberries and dust with icing sugar.