



CLONAKILTY

BAKED WHITE CHOCOLATE & MIXED BERRY CHEESE CAKE





Baked White Chocolate & Mixed Berry Cheese Cake

Recipe by Chef Edward Hayden

Ingredients

- 12oz/350g biscuits (digestive / ginger nuts / Oreos / chocolate chip cookies)
- 3oz/75g melted butter
- 500g cream cheese
- 300ml Irish Yogurt Clonakilty Kefir Strawberry or Irish Yogurts Clonakilty High Protein



Strawberry

- 9oz/250g sugar
- 1oz/35g cornflour
- 4oz/110g fresh or frozen mixed berries
- 10oz/300g white chocolate
- ½ teaspoon vanilla extract
- 4 eggs-lightly beaten

Directions

- Heat the oven to 130°C/Gas Mark 1
- Line the base of a 9 inch spring form tin with baking parchment.
- Break the biscuits into fine crumbs and mix in the melted butter. Press the biscuits into the base of the tin in an even layer and allow to chill.
- Place the cream cheese & Kefir/ Yogurt into a large food mixer and beat together.
- Add in the sugar and the cornflour, blend until smooth. Then add in the melted chocolate.
- Beat together the eggs and the vanilla essence and add them into the mixture as well. Again beat the mixture until a smooth consistency has been achieved.
- Fold in the mixed berries at this stage.
- Pour the mixture in on top of the biscuits and bake in the oven for approximately 60 minutes or a little longer required. The cheesecake may still be a little wobbly but don't panic!
- Leave to cool for an hour or so and then transfer to the fridge and allow to cool properly, preferably overnight. Remove from the tin and serve with drizzles of white chocolate and some fresh raspberries.