TAYLOR & COLLEDGE

Baked Raspberry Cheesecake



Preparation: 30 mins
Total Time: 270 mins
Portions: 8 Portions

Ingredients

Base

100 g Unsalted butter softened
200 g Lotus Biscoff Biscuit

Filling

600 g Cream Cheese
250 g Mascarpone
150 g Double Cream
200 g Caster Sugar
15 g Plain Flour
30 g Taylor & Colledge Vanilla Bean Extract
3 Eggs

Topping

250 g Raspberries
15 g Caster Sugar

Preparation

1. First up, pre-heat the oven to 180°C/160°C/Gas Mark 4. Place a glass bowl of water in the oven to prevent cracks in the cheesecake. Line the base of a 10” springform cake tin with parchment paper.
2. Before serving your cheesecake, prepare the raspberry glaze. Place half of the raspberries into a small saucepan, add the sugar and allow to cook for 3 minutes until the raspberries begin to break down. Put the mixture through a sieve to catch the seeds and set aside to cool.
3. Put the biscuits in a food processor and blitz until a medium crumb. If you do not have a processor, you can place the biscuits in a sandwich bag and crush with a rolling pin. Just be careful that the bag does not split. Melt the butter.
4. Place the crushed biscuits and the melted butter in a bowl and stir together to combine. Then pour it into your prepared tin and press down to flatten – top tip: use a tablespoon to compact the biscuit crumb and create an even base.
5. Pop the cream cheese and mascarpone with double cream into a large bowl and beat until smooth and creamy. Add sugar, flour and Taylor & Colledge Organic Vanilla Bean Extract and mix until thoroughly combined.
6. Add the eggs one at a time and whisk until all your mixture is combined and smooth.
7. Pour over your biscuit base, sppon the cooled raspberry glaze over the top of your cheesecake and use a cocktail stick to feather the glaze through thr cheesecake mixture and create a lovely pattern. Pop it in the oven and bake for 60 minutes until the cake has a browned edge. Turn oven off and leave the cake to cool in the slightly open oven for 30 minutes to prevent cracks. You can use a wooden spoon or pot holders to keep the oven easily open. After 30 minutes, leave the cheesecake to cool at room temperature in the tin.

8. To remove the cheesecake from the tin, run a knife around the edge to loosen the cheesecake and place on a serving plate.
9. Finally, place the rest of the raspberries in the middle of the cake and you’re ready to serve your delicious cake!