

Red, White and Blue Baked Cheesecake

Ingredients:

200g digestive biscuits
75g butter or margarine
600g full-fat soft cheese
250g caster sugar
150g natural yoghurt
3 medium eggs
50g plain flour
200g mixed strawberries and blueberries (cut into chunks)

To decorate the top:

8 large strawberries chopped in half
100g blueberries (whole)
packet large white chocolate buttons
icing sugar to sprinkle

Method:

Heat oven to 120C/100 fan/gas ½. Put a water bath (deep oven pan of water) on the shelf below the one to be used.

Line base and sides of a 24cm diameter round springform tin with greaseproof paper.

Crush the biscuits in a food bag using a rolling pin.

Melt the butter in a saucepan and add the crushed biscuits. Mix well.

Push the biscuit mixture into the base of the springform tin to form an even layer and chill until needed.

Beat the soft cheese with the sugar in a mixing bowl using an electric whisk.

Next beat in the yoghurt and add the eggs gradually.

Then beat in the flour.

Fold in the chopped strawberries and blueberries.

Tip the mixture over the biscuit base and smooth the top.

Bake for 40-45 minutes or until just 'jiggly', then turn off the oven and leave the cheesecake inside for another hour.

To allow it to cool very gradually, leave it for another hour with the door ajar and then cool at room temperature.

Chill overnight.

Before serving, remove from the tin and dust with icing sugar.

Position the halved strawberries and blueberries on top as shown in the photo.

Add the large white chocolate buttons by pushing slightly into the cheesecake in an upright position.

Serve cool in portions as it is. Cover and chill between servings.

Use within 3 days.

Karen Moore

Sedgley E Townswomen's Guild



This Red, White and Blue Baked Cheesecake bears a resemblance to the Union Jack flag and combines fruit and chocolate which I believe are favourites of the Queen. Because the cheesecake is straightforward to make and decorate, it will be also be popular with members of the public at Jubilee celebrations. I am a member of Townswomen's Guild who are planning special events to honour the Queen as they have done on royal occasions throughout their 90+ year history. With many keen bakers in TG, the cheesecake would be perfect to make and share with others to celebrate the Queen's reign.