



Black Cherry Cheesecake



Serves
10



Prep
30 minutes,
plus chilling
and setting



Cooking
None



Fruity and delicious, this delightful cheesecake makes the perfect dessert or afternoon tea treat.

| | Calories | Sugars | Fat | Saturated Fat | Salt |
|----------|----------|--------|-----|---------------|-------|
| Per 100g | 195Kcal | 10g | 13g | 7.4g | 0.41g |
| RI% | 10% | 11% | 19% | 37% | 7% |

Method

1. Tip both cans of black cherry filling into a large sieve or colander placed over a bowl and leave to drain off some of the sauce.
2. Mix the melted butter and biscuit crumbs together. Tip them into a 20cm (8 inch) loose-based cake tin or deep flan dish and press in an even layer over the base. Chill for at least 20 minutes.
3. Put the jelly crystals into a measuring jug and add the boiling water, then leave for 2-3 minutes, stirring occasionally until dissolved. Cool.
4. Beat together the cream cheese, caster sugar and vanilla extract. In a chilled bowl, whip the cream until it holds its shape. Fold it into the cream cheese mixture.
5. Pour the cooled dissolved jelly into the cream mixture, stirring gently and thoroughly. Spoon over the biscuit base and level the surface. Chill until set - about 2-3 hours.
6. Carefully remove the set cheesecake from the tin. Spoon the black cherry filling over the top in an even layer. Chill until ready to serve.

Ingredients

2 x 410g cans Princes Fillings & Toppings BLACK CHERRY

100g butter, melted

150g digestive biscuits, crushed

1 x 11.5g sachet lemon and lime sugar free jelly crystals

100ml boiling water

500g extra light cream cheese

50g caster sugar

1tsp vanilla extract

150ml double cream

Visit www.princes.co.uk for more recipe ideas

