



## **Baked cheesecake**

Recipe by: Keletso

Serves: 6

Cooking: 1hr 25min

Difficulty: Medium

### **Ingredients :**

1 packet ginger biscuits/ digestive biscuits 50g chopped Almonds 50g butter, softened  
800 g cream cheese 300 g crème fraîche 180 g castor sugar 40 g cake flour 4 eggs pin  
cardamom, ground 100g Dark chocolate 30 ml cream Fresh mixed berries to garnish

### **Methods :**

1. Pre-heat oven 120°C and line a 28cm cake tin with baking paper. 2. Grind biscuits in a food processor until it resembles crumbs. 3. Add the almonds and butter and mix until it sticks lightly together. 4. Press it in the base of the cake tin, firmly, but not too tight. 5. Refrigerate. 6. In a food processor, cream cheese the eggs and the sugar. 7. Add the crème fraîche, cardamom, castor and flour and mix just until incorporated. 9. Pour mixture over base and spin tin to even out mixture. 10. Bake for 1 hour, turn off oven and leave in for 45 minutes. 11. When it has a light wobble in the middle, take it out and refrigerate. 12. Let it cool completely 13. In double boiler melt chocolate add cream! Garnish cooled cake! 14. Top with cut mixed fresh berries.