



CHEESECAKE BARS



INGREDIENTS

- 200g whole grain biscuits (e.g. butter biscuits)
- 100g unsalted butter, melted
- 450g cream cheese (room temperature)
- 100g sugar
- 2 large eggs
- 1 tsp vanilla extract
- juice and zest of 1 lemon
- 175g Wild Berry Drops from Cavendish & Harvey

PREPARATION

For the base, crumble the whole grain biscuits finely and mix well with the melted butter. Spread the mixture evenly on the bottom of a baking pan lined with baking paper and press down lightly.

Mix the cream cheese and sugar in a bowl until smooth, then stir in the eggs. Add vanilla extract, lemon juice and lemon zest and mix until smooth. Spread the cream cheese mixture evenly over the biscuit base in the baking tin and bake at 180°C for around 25-30 minutes.

While the cheesecake is in the oven, melt the Wild Berry Drops in a pot to form a liquid glaze. Spread the glaze over the finished cake and let everything cool completely. Then place in the refrigerator for at least 2 hours.

Remove the cooled cake from the baking tin and cut into small rectangular portions. Garnish with fresh berries if desired before serving.