

## Baked Mango and Ginger Cheesecake

Serves 8



### INGREDIENTS

260g digestive biscuits  
40g desiccated coconut  
100g butter, melted  
500g cream cheese  
200g caster sugar  
4 eggs  
2 tbsp lemon juice  
2 drops vanilla essence  
400ml sour cream  
3 heaped tbsp Bitton Gourmet Mango and Ginger Jam  
1 large mango for decoration

### METHOD

- Grease and line a 20cm round spring form pan.
- In a food processor, place the biscuits, coconut and butter and process until fine crumbs. Add the butter and process until well combined. Pour the biscuit mix into the pan and spread out evenly to cover the bottom. Use the base of a glass tumbler to press down firmly. Refrigerate for 30 minutes.
- Preheat the oven to 180 degrees C.
- Meanwhile, in the food processor, place the cream cheese and caster sugar and process until smooth. Add the eggs, one at a time followed by the lemon juice and vanilla essence and process until smooth.
- Pour the cream cheese mixture on top of the biscuit base and place in the oven. Bake for 45 minutes or until just firm.
- Meanwhile, in a mixing bowl, place the sour cream and Bitton Gourmet Mango and Ginger Jam and stir until well combined. Pour the mixture over the top of the baked cheesecake and place back in the oven for a further 10 minutes. Remove from the oven, allow to cool, then refrigerate overnight.
- To decorate, place thinly sliced semi circles of fresh mango in a pattern on top of the cake. When serving, dip the knife into hot water before cutting each slice to ensure a clean slice.

Recipe by David Bitton