

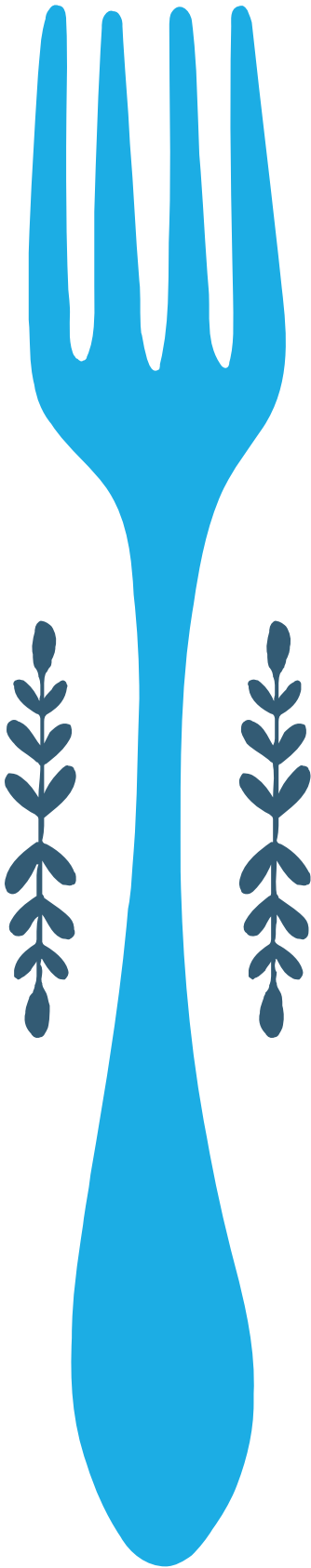
BAKED VANILLA AND WHITE CHOCOLATE CHEESECAKE

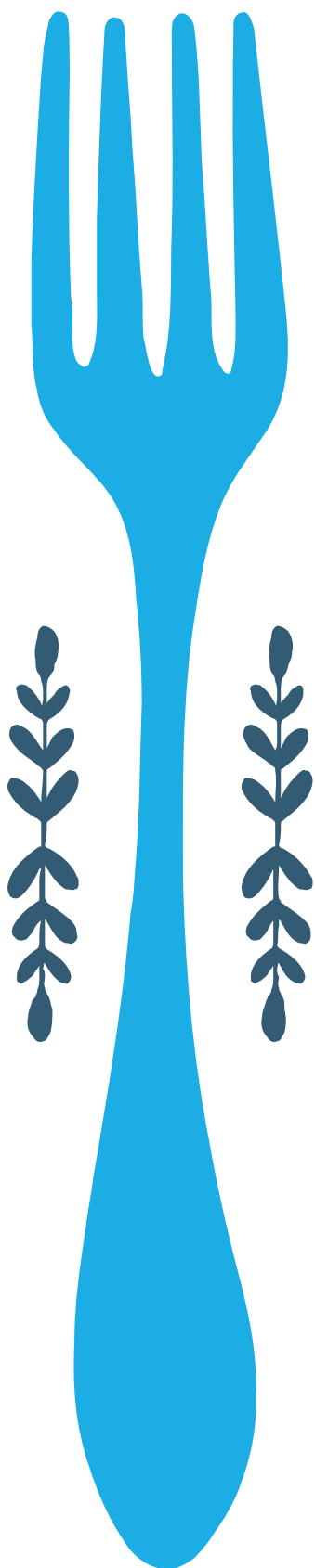
INGREDIENTS

- 250 g Country Range Digestives
- 1 tsp Country Range Ground Cinnamon
- 125 g Country Range Butter, melted
- 600 g full-fat cream cheese
- 600 g ricotta
- 6 free-range eggs
- 150 g caster sugar
- 150 g Country Range White Chocolate Drops
- 4 Country Range Vanilla Pods, seeds scraped out
- Country Range Summer Berry Mix

METHOD

1. Pre-heat the oven to 175°C/350°F/Gas Mark 4.
2. Place the biscuits into a food-standard plastic bag and crush with a rolling pin. Add the crumbs to a mixing bowl.
3. Add the melted butter and cinnamon to the crumb mixture and mix well. Press the mixture into the base of a lined cake tin.
4. Place the cream cheese, ricotta, eggs, caster sugar and vanilla seeds into a food processor and pulse until smooth.
5. Melt the white chocolate and allow to cool slightly.





6. Gently fold the melted chocolate into the cheese mixture then spoon the cheese and chocolate mixture into the tin. Smooth over the top with a palette knife and transfer to the oven.
7. Cook for 50 minutes to an hour until the surface is light and springy to touch. Remove from the oven and leave to cool.