

# Creamy Raspberry Cheesecake



Average



Gelatine sets firmer the longer it's chilled so if making this dessert a day in advance, reduce the gelatine quantity to two teaspoons.

Serves 8

## Ingredients

150g (5oz) ginger nut biscuits  
50g (2oz) unsalted butter, melted  
150g (5oz) raspberries  
4tbsp raspberry conserve  
200g (7oz) full fat cream cheese  
300g (10oz) Greek yogurt  
100g (4oz) caster sugar  
1tbsp Dr. Oetker Powdered Gelatine  
2 medium egg whites

## Method

1. Crush the ginger biscuits, either in a food processor or by putting them in a polythene bag and crushing with a rolling pin. Mix with the butter and tip into a 20cm (8inch) loose base cake tin or spring release tin. Pack down in an even layer with the back of a spoon.
2. Blend 50g (2oz) of the raspberries with the conserve in a food processor. Press through a sieve into a small bowl to make a smooth puree.
3. Using a hand held electric whisk beat the cream cheese in a bowl until softened. Beat in the yogurt and 75g (3oz) of the sugar.
4. Sprinkle the gelatine over 5 tbsp water in a heatproof jug and leave to stand for 5 minutes. Stand the jug in a saucepan containing a 5cm (2inch) depth of simmering water and leave until the gelatine has dissolved.

Are you looking for recipes or do you have any comments or questions?

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5. Whisk the egg whites in a thoroughly clean bowl until peaking. Gradually whisk in the remaining sugar. While beating the cream cheese mixture with the whisk, gradually pour in the gelatine liquid. Gently fold in the egg whites and spoon half over the biscuit base.

6. Drizzle with a tablespoon of the raspberry puree and spoon the remaining mixture on top. Level the surface and scatter with the remaining raspberries. Chill for several hours to set before serving with the remaining raspberry sauce spooned over.

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