

Whitworths

Sultana & Ginger Cheesecake



INGREDIENTS

- 75g **Whitworths Sunshine Sultanas**
- 30g **Whitworths Crystallised Fiery Ginger**, chopped
- 175g digestive biscuits, crushed
- 50g caster sugar
- 75g unsalted butter, melted
- 350g cottage cheese
- 2 medium eggs, lightly beaten
- 125ml soured cream

 Serves 6  Prep 10mins  40-45mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4.
- ♥ Mix the crushed digestives, 25g sugar and the melted butter together then press into an 18cm cake tin.
- ♥ Bake in the centre of your preheated oven for 10 minutes then set aside to cool in the tin.
- ♥ Place the cottage cheese until softened, add the eggs, soured cream and remaining sugar into a bowl then beat together until smooth.
- ♥ Fold in the sultanas and chopped ginger then pour over the biscuit base.
- ♥ Bake for a further 30-35 minutes.

Allow to cool completely before removing from the tin to serve.

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Happy Baking!