



The Oesophageal  
Patients Association  
Caring for the cancer patient & their family

## Cherry Cheesecake

(Nigella Lawson)

### Ingredients

125g digestive biscuits  
75g soft butter  
300g cream cheese  
½ teaspoon lemon juice  
60g icing sugar  
1 teaspoon vanilla extract  
250ml double cream  
1 x 284g jar St Dalfour Rhapsodie de  
Fruit Black Cherry Spread



### Method

Blitz the biscuits in a food processor until beginning to turn to crumbs, then add the butter and whiz again to make the mixture clump.

Press this mixture into a 20cm spring-form tin; press a little up the sides to form a slight ridge.

Beat together the cream cheese, icing sugar, vanilla extract and lemon juice in a bowl until smooth.

Lightly whip the double cream, and then fold it into the cream cheese mixture.

Spoon the cheesecake filling on top of the biscuit base and smooth with a spatula. Put it in the fridge for 3 hours or overnight.

When you are ready to serve the cheesecake, un-mould it and spread the black cherry over the top.

[www.nigella.com/recipes](http://www.nigella.com/recipes)