

Gluten-free Raspberry Cheesecake

Serves 12

Ingredients:

For the cheesecake:

- 250g Gluten Free Digestive Biscuits (available from supermarkets)
- 100g Salted Butter
- 1 Vanilla Pod
- 600g Full Fat Soft Cream Cheese
- 150g Icing Sugar
- 284ml Fresh Double Cream
- Half a Lemon
- 100g Fresh Raspberries

For decoration:

- 70% Dark Chocolate
- Handful Fresh Raspberries



Method:

1. Grease and line a 22/23cm loose-bottomed tin with baking parchment. Then in a small pan gently melt the butter.
2. While the butter is melting, put the digestives biscuits into a plastic food bag and crush to crumbs using a rolling pin. Transfer the crumbs into a bowl. (Tip: try using a standard sandwich bag. Just fit a handful of biscuits into the bag so there is room to seal and bash).
3. Pour the melted butter over the biscuit crumbs and mix thoroughly until all the crumbs are well coated in the butter. Then pour into your lined tin and press firmly down into the base to create an even layer. Place tin in fridge to chill.
4. While your biscuit base is chilling, remove the seeds from the vanilla pod and place into a large mixing bowl. (To remove seeds, slice the vanilla pod length ways in half and gently scrap the tip of a knife down the inside. This will pick up tiny little black seeds. Do this several times until the vanilla pod looks bare).
5. Add to the mixing bowl containing the vanilla seeds the cream cheese and icing sugar. Using an electric mixing or spoon mix together until smooth.
6. Then add the double cream and juice from half a lemon. Mix until combined and smooth.
7. The raspberries: (keep a handful bag to one side) Place your raspberries in a separate bowl and with the back of a fork mash roughly. Then combine your raspberries into your cheese mix and fold in until the mixture has a hint of pink.
8. Remove your prepared tin from the fridge and spoon your cream cheese mixture on top of the biscuit base, working from the edges inwards and making sure there are no air bubbles.
9. Smooth the top of the cheesecake down with the back of a spoon or spatula. Leave to set overnight in the fridge.
10. For the decoration: Place some baking parchment on to a plate and then melt some dark chocolate. Once the chocolate is melted, half coat the raspberries you have left and gently place on the parchment paper. Place the plate in the fridge overnight.
11. Next day, before serving: Remove your cheesecake from the fridge and carefully remove from tin, placing onto a nice plate. Using the half coated chocolate raspberries, place around the edge and/or in centre to your liking.