

New York-style cheesecake with black-cherry sauce

Base:

140g digestive biscuits, crushed into fine crumbs

30g butter, melted

1 tbsp granulated or golden castor sugar

Sauce:

500g black cherries in juice, pitted

175g castor sugar

3 tbsp cornflour

1 lemon, zest of salt

Filling:

900g full-fat cream cheese

300g golden castor sugar

180ml whole milk

3 large eggs, plus **one** yolk

248g sour cream

15ml vanilla extract

3 tbsp plain flour

1 tbsp lemon juice

1 lemon, zest of



Preparation

- 1.** Preheat the oven to 175°C (fan-assisted 165°C), gas mark 5. Grease a nine-inch spring-form pan and line the bottom with baking paper.
- 2. For the base:** in a medium bowl, mix the crushed digestive biscuits with the melted butter and the sugar, then press on to the bottom of the spring-form pan.
- 3. For the filling:** using a handmixer, blend the cream cheese and sugar until smooth. Add the milk, then mix in the eggs one at a time and the extra yolk, stirring just enough to combine. Beat in the sour cream, vanilla extract and plain flour until smooth, and then add the lemon juice and zest. Pour the filling over the base.
- 4.** Bake for one hour. Turn the oven off and let cake cool in oven with the door closed for five-six hours (this prevents the cake cracking). Refrigerate until needed.
- 5. For the cherry sauce:** in a saucepan combine the juice from the cherries, sugar, cornflour, zest of lemon and a dash of salt. Add the cherries. Cook on medium heat, stirring until thick and bubbly. Continue cooking and stirring for one-two minutes more. Cover. Chill without stirring.
- 6. To serve:** remove the cheesecake from the pan. Pour the cherry sauce over the cheesecake.

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