

PREP	COOK	CHILLING	COOLING	SERVES
25 min	55 min	4 hr	1 hr	10

Gingerbread Cheesecake

INGREDIENTS

250g Belmont Biscuit Co. Scotch Finger biscuits, crushed

100g Pure Valley Dairy unsalted butter, melted

500g Pure Valley Dairy cream cheese block, softened

½ cup White Mill brown sugar

2 tbsp Brookdale golden syrup

2 Lodge Farms eggs

1 tsp White Mill vanilla extract

2 tsp Stonemill ground ginger

1 tsp Stonemill ground cinnamon

¼ tsp Stonemill ground nutmeg

200ml Farmdale thickened cream

DIRECTIONS

1. Preheat oven to 160°C, or 140°C fan-forced. Grease and line the base of a 20 cm springform cake tin.
2. Combine the crushed biscuits and melted butter. Press firmly over the base of the prepared tin and refrigerate while preparing the filling.
3. Beat the cream cheese and brown sugar until smooth and creamy.
4. Add the golden syrup, eggs and vanilla, then beat on low speed until just combined.
5. Add the ginger, cinnamon and nutmeg and mix until evenly incorporated.
6. Pour the filling over the prepared biscuit base and smooth the surface.
7. Bake for 50–55 minutes, or until the edges are set with a slight wobble in the centre.
8. Turn off the oven, leave the door slightly open and allow the cheesecake to cool inside for 1 hour.
9. Refrigerate for at least 4 hours, or overnight.
10. Whip the cream to soft peaks and spoon over the chilled cheesecake before serving.

ALDI

Good Different

Tip For the smoothest cheesecake, bring the cream cheese and eggs to room temperature before mixing.