

# Mixed Berry Cheesecake

**Yield:** 8 serves | **Prep:** 20 min | **Cook:** 5 hr | **Source:** thestranger.online

Cheesecake falls into one of two categories, either baked (classic / New York) or non-baked. Here we have a very delicious and creamy non-baked variety with mixed berries.

As we approach the Easter weekend this is perfect for your afternoon tea or for elevenses.

## Ingredients

---

### Base:

- 355 ml digestive biscuits (crushed)
- 59 ml butter (melted)

### Filling:

- 227 g cream cheese
- 15 ml gelatin (or 3 sheets of leaf)
- 30 ml milk (semi-skimmed)
- 5 ml vanilla extract
- 237 ml whipping cream
- 177 ml icing sugar

### Topping:

- 118 ml raspberries
- 118 ml blueberries
- 0.25 cranberries
- 60 g sugar
- 1 Cinnamon (pinch)
- 7 ml lemon juice
- 7 ml corn flour
- 30 ml water

## Notes

---

Either top the whole cheesecake or individual slices as you serve.



## Instructions

---

1. Thoroughly combine the digestives and melted butter in a mixing bowl and press the mixture down firmly on the bottom of a 7" or 8" (17 to 12 cms) springform cake tin (or simply line a normal cake tin with cling film). Allow to firm up in the fridge whilst making the filling.
2. In a medium bowl incorporate the cream cheese, sugar and vanilla extract, then set aside.
3. Whip the cream until firm peaks appear, and once again, set aside.
4. In a small pan add the milk with the gelatin on top, leave it to stand 1 minute, then place the pan on a low heat until the gelatin has dissolved, stirring frequently every 1 to 2 minutes, do not allow it to boil, then immediately remove from the heat.
5. Add 1 to 2 tbs of the cream cheese mixture to the gelatin pan and stir gently to incorporate, fold the contents of this pan into the remaining cream cheese mixture, then gently fold the resulting mixture into the whipped cream, using a silicone spatula to fold gently until thoroughly combined.
6. Remove the cheesecake base from the fridge and spoon the filling evenly on top, cover it with cling film and return to the fridge for 4 to 5 hours, or overnight if timings permit. The filling will thicken as it cools.
7. In a medium pan mix together the berries, the sugar, corn flour, cinnamon, lemon juice and water. Bring this to a gentle boil then lower the heat and simmer until it reaches your desired thickness. Pour into a bowl, yes, a gravy jug works perfectly here, let it cool prior to placing in the fridge for at least 3 hours.