

Individual Summer Fruit Baked Cheesecakes



The perfect accompaniment for summer is a fruit medley, but keep an eye on your fruit.

There's always one bad apple that spoils the barrel so make sure to separate out fruit which is ripening up more quickly than the others. Doing our bit, no matter how small this might seem, could save each of us up to £60 a month.

Individual Summer Fruit Baked Cheesecakes

Recipe can
easily be
doubled to make
12 individual
cheesecakes



- 75g digestive biscuits, crushed into fine crumbs
- 25g butter, melted

Filling

- 200g cream cheese
- 50ml soured cream
- 50g caster sugar
- 1 large egg
- 1tsp vanilla extract
- 1tsp lemon zest
- 1tbsp lemon juice

To serve -
Raspberries, blueberries,
strawberries, blackberries

1. Preheat the oven to 140°C/325°F/Gas 3.
2. Combine the biscuits and butter in a bowl and press a tablespoon of the mixture into the base of a silicone fairy cake mould or into paper cases if you are using a metal tin.
3. Beat or blend together the cream cheese, sour cream, caster sugar, egg, vanilla, lemon zest and juice.
4. Divide the mixture between the muffin cases.
5. Bake for 18-20 minutes until set.
6. Allow to cool and then refrigerate to chill slightly.
7. Top with fresh summer fruits and dust with icing sugar before serving.



Why not use over-ripe or
left over fruit
to make a coulis