



MINI CRANBERRY & ORANGE CHEESECAKES

Prep. time 20 minutes | Cooking time 35 minutes | Preheat oven to 190°C

These mini cranberry and orange cheesecakes are a fantastic addition to any festive spread. They're another of our vegan cheesecake recipes that's sure to please you and your guests, and really harness the flavour of our Original Creamy Sheese for that little treat that manages to be a little healthier than your average cheesecake.

Ingredients

For the base

75g oat flour
50g ground almonds
2 tablespoons maple syrup
2 tablespoons coconut oil, melted
4 tablespoons almond milk
1 teaspoon vanilla extract

For the filling

300g Bute Island Original Creamy Sheese
Grated zest and juice of 1 orange
4 tablespoons maple syrup
2 tablespoons cornflour
2 tablespoons almond milk
1 teaspoon vanilla extract

For the cranberry sauce

400g fresh or frozen cranberries
3 tablespoons maple syrup
Zest and juice of ½ an orange
2 tablespoons chia seeds



Cooking Method

Preheat the oven to 190 degrees C and grease 6 muffin tins, ideally silicone. Stand this on a baking tray.

First make the base: Mix together the oat flour and ground almonds then pour in the maple syrup, coconut oil and vanilla and stir to form a soft dough.

Divide this between the 6 muffin tins and press into the base, evening it out and making sure it only reaches up to about ¼ (or ½ max) of each one. Bake for about 10 minutes, until golden and firmed up.

Next make the cheesecake filling: Simply place everything in a blender and whizz up until quite thick, creamy and smooth then stir in the zest.

For the cranberries place them in a pan with the orange juice, zest and maple syrup. Bring to the boil then cook on a medium heat for about 10 minutes until the berries start to collapse. Remove from the heat, stir in the chia seeds and set aside while they absorb the excess liquid to create a sauce.

Once the bases have baked, remove from the oven and add a dot of the cranberry chia seed (about 1 teaspoon) to the bottom of each. Repeat for each (if you have some leftover, don't worry – save it!) then carefully pour over the filling mixture to reach just the top on each one. Return to the oven and bake for a further 15-20 minutes, until lightly golden and set. Remove from the oven, leave to cool completely and chill in the fridge until ready to serve – dusted with a little icing sugar!