



BAKED VANILLA & LEMON BERRY CHEESECAKE

Prep. time 15 minutes | Cooking time 50 minutes | Pre-heat 170°C | Serves 6

A delicious, mouth-watering treat for those long summer days, using our ever popular [Creamy Sheese Original](#). It definitely won't last long when the family is around!

Ingredients

For the base

- 100g oats
- 100g nuts of choice (can be mixed)
- 100g dates

For the cheesecake part

- 2 x packs Bute Island Creamy Sheese
- 100g sugar or stevia
- 3 tablespoons cornflour
- 2 tablespoons dairy-free milk
- 1 teaspoon vanilla extract

For the blueberry topping

- 150g frozen blueberries
- 1 tablespoon maple syrup



Cooking Method

1. Preheat the oven to 170C and grease and line a 20cm loose-bottomed cake tin
2. First make the base: Place the oats, nuts and dates into a food processor and blitz until broken down and the mixture comes together. Press into the tin and set aside.
3. Place the Sheese, sugar/stevia, cornflour, milk and vanilla into a blender or food processor and whizz up until thick and creamy.
4. Spoon over the base and smooth out evenly. Bake for 40-45 minutes until the top feels firm. Leave to cool then chill in the fridge for at least 3 hours.
5. Place the blueberries and maple syrup in a pan and bring to the boil. Simmer for 5 minutes until syrupy then set aside.
6. When ready to serve, pop the cheesecake out of the tin, spoon over the blueberries and any extra syrup, slice and enjoy!