



Recipe

- 1) **Preheat oven to 180 degrees, 160 degrees fan.** Grease the base and sides of a 23cm cake tin.
- 2) Crush biscuits until the mixture resembles rough breadcrumbs - can use rolling pin to crush or blender. Mix the crushed biscuits with the melted butter and press into the cake tin Spread blueberries over the biscuit base and refrigerate until needed.
- 3) Beat the cream cheese, sugar, vanilla extract and eggs in a large bowl until creamy and smooth. Take the base with the blueberries out of the fridge. Pour the mixture on top of the blueberries and bake in the oven for **40 minutes**, or until it's golden-brown and only wobbles slightly.
- 4) Remove from oven and **let it cool for 10-15 minutes.** After this, run a knife around the edge to loosen from tin. Carefully remove cheesecake from tin.
- 5) Put on serving plate and sprinkle some blueberries on the top.
- 6) Cut into slices and eat at room temperature.

Ingredients

- 75g butter melted
- 175g digestive biscuits
- 1 tsp vanilla extract
- 450g cream cheese
- 150g caster sugar
- 1 finely grated lemon zest
- 4 large eggs, beaten lightly
- 200g blueberries

