

Berry & Lemon Cheesecake Bars

Gluten Free



Serves: 20

366g gluten free flour (3 cups)
150g ground almonds
250g **Chelsea Raw Sugar** (1 ¼ cups)
300g butter, melted

Filling

1kg cream cheese, softened
285g **Chelsea Caster Sugar** (1 ⅓ cups)
4 eggs (size 7)
5ml vanilla essence (1 tsp)
1 zest of lemon (1 Tbsp)
250g sour cream (1 cup)

Topping

135g frozen berries (1 cup)
15g cornflour (1 Tbsp)
56g **Chelsea Caster Sugar** (¼ cup)

Method

Pre-heat the oven to 170°C conventional bake. Line a 27cm x 38cm deep-sided baking tin with baking paper, making sure it comes up the sides.

Base: Combine the flour, almonds, raw sugar and butter in a food processor and blitz until well mixed. Press mixture into the lined tray and smooth down firmly with the back of a spoon. Bake the base for 10-15 minutes until pale golden.

Filling: Reduce oven temperature to 160°C.

Beat the cream cheese and caster sugar with an electric mixer for about 5 minutes until smooth and creamy, then beat in the eggs one at a time. Reduce speed and beat in the vanilla, lemon zest and sour cream.

Topping: Combine the berries, cornflour and sugar and microwave on high power for 1 minute, stir and continue cooking further if required until the berries have thawed and released their juice and the mixture is thick and glossy (alternatively do this in a saucepan over a medium heat).

To assemble: Pour the filling over the pre-cooked base and smooth the top. Dot the berry mixture over the top then gently drag a teaspoon through it to create swirls in the topping (avoid over mixing). Bake for 30-40 minutes until just set.

Allow to cool before refrigerating. Cut once completely chilled.

Variations

- Swap the berries for other poached fruits such as apricots, peaches or plums or try tropical fruits such as mango and passionfruit.
- For a lightly spiced version, add 1 teaspoon of spice such as ginger or cinnamon to the base mixture.



Nutrition

Contains eggs and dairy.

Service

Must be stored in the refrigerator.

Can be served with a berry coulis and natural yoghurt.

TOTAL COST*	\$24.49
COST PER PORTION	\$1.22
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$4.69

*Cost based on average wholesale prices March 2016



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