



# LIFE MAGAZINES

## MONTHLY A5 LOCAL LIFESTYLE MAGAZINES

### RECIPE - Kendra's Blackberry & Lemon Cheesecake

Summer is here and so are the barbecues and family gatherings. The dessert is the usual stumbling block when it comes to feeding the relatives; here is an easy to do cheesecake borrowed from my pastry chef Kendra's 'secret recipe book'. Strawberries are most people's first choice for the fruit, but why not try blackberries which hardly ever get a chance and they are at their best now.

#### Serves 8

Preparation time 30 minutes

Setting time 2 hours

#### Ingredients

24 digestive biscuits crushed

200g butter softened

400g cream cheese

180g castor sugar

300ml double cream whipped

1 lemon zested and juiced

Few drops of vanilla essence

2 punnets blackberries

#### Method

1. Line with greaseproof paper a 9" cake tin.
2. Mix the biscuits and butter and pack into the tin base.
3. Beat the cream cheese and sugar until light and fluffy.
4. Add the lemon and vanilla and then fold in the whipped cream.
5. Spoon the mixture on the biscuit base then leave in the fridge to set.
6. Take the cheesecake out of the tin and garnish with Blackberries.

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