

#15 Small Batch No-Bake Berry Cheesecake



This no-bake cheesecake is one of my favourite summer deserts - it's creamy, super easy to make, not too sweet and it has lots of delicious fresh raspberries and blackberries in it. Wi-win on all fronts! It's also a small batch version which is about six portions.

METHOD

1. Line the base of your baking tin with **baking paper**, it'll help remove the cake once it's set. Put the **digestive biscuits** into a food processor and blitz them until they resemble fine sand. Alternatively, put them in a plastic food bag and bash up with a rolling pin. Transfer into a bowl.
2. Over a medium heat, gently melt the **butter**. Pour it over the biscuit crumbs and mix together until the mixture looks like wet sand. Transfer the mixture into the tin and press down with your fingers creating a flat surface. Press down firmly and smooth out with a spatula or spoon. Voila, the base is done! Put it in the fridge to cool down and firm up a bit.
3. While the base is cooling, prepare the **filling**. Put the cold **cream cheese** in a medium bowl. Sieve the **icing sugar** to remove any lumps and add it to the cream cheese. Using a hand mixer mix for about 15-20 seconds starting on low speed and then switching to medium. (All you're doing here is combining the cream cheese and the sugar.) Next, add the cold **double cream** and the **vanilla bean paste / vanilla extract** and whisk again on medium speed. Don't worry if the mixture looks very runny at the beginning, it'll start thickening up soon. This takes about 20 seconds or so and it's always better to under-whisk it than over-whisk it as the latter will result in a grainy texture.

INGREDIENTS

For 18cm / 7inch spring tin

For the base:

- 250g plain digestive biscuits
- 100g unsalted butter

For the filling:

- 500g full-fat cream cheese (cold)
- 70g icing sugar
- 200ml double cream (cold)
- 1 teaspoon vanilla bean paste (or vanilla extract)
- 100g fresh blackberries
- 100g fresh raspberries

For decoration:

- 100g mix of both berries
- Fresh mint leaves (optional)

I usually stop the mixer as soon as I see the filling thickening up, then I give it a stir with a spatula to check how it's doing. Most of the time it needs a few more seconds.

4. With a spoon or spatula, gently fold in the **berries**. Since they're delicate, some may fall apart; fear not though, the tiny bits will dye the creamy filling a lovely light pink.
5. Pour the filling onto the cooled base and distribute it evenly pressing down quite firmly to avoid air bubbles. Leave to set in the fridge overnight. Next day carefully unclasp the tin and remove the cheesecake. Decorate with the remaining **berries** and some **mint leaves**. Enjoy!



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