

Learn how to cook a BAKED CHEESECAKE

Blueberry Ripple Cheesecake

The ripple effect of this cheesecake looks impressive and is guaranteed to deliver the “wow” factor when entertaining friends or family. However, don't be put off by this, as it's surprisingly simple to achieve.



Serves 8



Bakes in 40 minutes, plus cooling



Unsuitable for freezing



unsalted butter



digestive biscuits



blueberries



caster sugar



cream cheese



mascarpone



eggs



vanilla extract



plain flour



egg yolk

Ingredients

50g (1¾oz) unsalted butter, plus extra for greasing

125g (4½oz) digestive biscuits

150g (5½oz) blueberries

150g (5½oz) caster sugar, plus 3 tbsp extra

400g (14oz) cream cheese, at room temperature

250g (9oz) mascarpone, at room temperature

2 large eggs, plus 1 large egg yolk, at room temperature

½ tsp vanilla extract

2 tbsp plain flour, sifted

Special Equipment

20cm (8in) deep springform cake tin

food processor with blade attachment



springform cake tin



food processor

Total time 1 hour 5 minutes, plus at least 5 hours cooling and chilling



Prep
5 minutes



Make
20 minutes



Bake
40 minutes



Content taken from *A Little Course in Baking*
Published by DK

Other *A Little Course in...* books available; *Yoga, Sewing, Pilates, Wine Tasting, Knitting, Growing Veg & Fruit and Preserving*

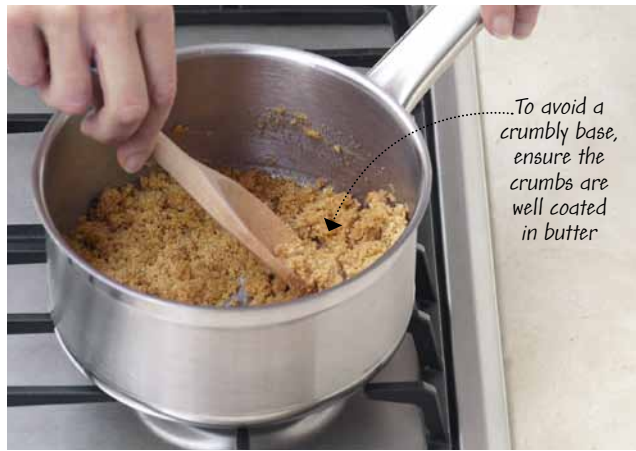


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1 Preheat the oven to 180°C (350°F/Gas 4) and grease the cake tin well with butter. Crush the biscuits in a freezer bag using a rolling pin. Melt the butter in a pan and stir in the biscuit crumbs. Spoon the mixture into the tin, pressing it down firmly and evenly.

Tip Heat the butter over a low heat to avoid burning it, as this would give a burnt flavour and an unwanted brown colour.



To avoid a crumbly base, ensure the crumbs are well coated in butter



Place dollops of the blueberry mix evenly over the filling, then break them up with a skewer, making swirls

4 Drizzle on the blueberry mix and swirl it using a skewer. Wrap the base and sides of the tin with foil and place in a roasting tin half-filled with boiling water. Bake for 40 minutes until set but wobbly in the centre. Turn off the oven. Leave for 1 hour, then remove from the oven and cool completely on a wire rack. Transfer to a refrigerator to chill for at least 4 hours or overnight.

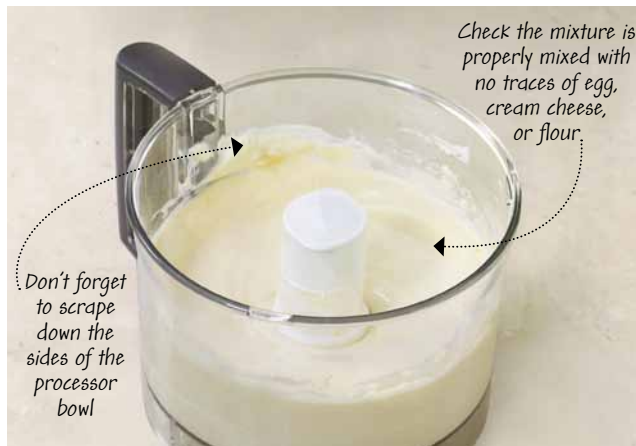


2 Process the blueberries and 3 tbsp of sugar in a food processor until smooth. Sieve the purée to remove the skins, place in a pan, and boil for 3–5 minutes to achieve a jam-like consistency, so that it can be marbled into the cheese mix without sinking. Once thickened, set aside.

Why? Boiling the purée vigorously helps concentrate the flavour and also gives it a jam-like consistency.

3 In a food processor, blend the remaining sugar, cream cheese, mascarpone, eggs, vanilla extract, and flour. Stop processing once thoroughly blended and smooth, or you'll add air bubbles, which cause the cheesecake to crack on baking. Spoon the mix into the tin and smooth the surface with a spatula or palette knife.

Remember Ensure your cheeses are softened before blending.



Check the mixture is properly mixed with no traces of egg, cream cheese, or flour

Don't forget to scrape down the sides of the processor bowl

The perfect **Blueberry Ripple Cheesecake**

For a blueberry compote to serve alongside, gently heat 100g (3½oz) blueberries with 1 tablespoon of caster sugar and a squeeze of lemon juice in a small pan until the sugar dissolves and the berries start to release their juices.

Did anything go wrong?

The cheesecake mixture is lumpy. You may not have mixed the ingredients well or they were probably not at room temperature before mixing.

The cheesecake has sunk in the centre. Did you let it cool slowly in the turned-off oven before chilling?

The cheesecake split open when I removed it from the tin. You need to grease the tin well before adding the filling and run a palette knife around the edges to free the cheesecake before serving.

The cheesecake has a rubbery texture. You may have overbaked the cheesecake. Next time check earlier to see if it has baked. Don't be put off by a wobbly centre – it should be just firm to the touch in the centre with a bit of wobble. If there is no wobble, it is overbaked, and if a finger pressed in the middle leaves a dent, it is underbaked.



The surface is smooth and not cracked

The base is crunchy!

The cheese filling is smooth and set, and firmer around the edge



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