

# Fig Chutney Baked Cheesecake



This month's recipe is from **Rachel** for a cheesecake made with chutney.

*'A friend cooked this recently and it was so yummy I begged her for the recipe. Her original recipe suggested Mango Chutney but she used Fig Chutney as that was all she had in the cupboard and the supermarket had run out. I found it very easy (a huge bonus in my book) but be warned it takes a long time to cool down, so if you want to eat it in the evening make it that morning. Keeps very well in the fridge.*

*Enjoy!'*

## Ingredients

300g digestive biscuits

2 drops of vanilla extract

100g unsalted butter, melted

500g full-fat soft cheese

300g sour cream

175g caster sugar

75g fig chutney

4 medium eggs

## Method

Line a 23cm springform tin with greaseproof paper. Use an oversize piece for the base and then fasten the tin over the base and close. The excess paper helps you to remove the cheesecake.

Put the biscuits and vanilla extract in a food processor and pulse until they are finely crushed. Add the melted butter and process until it is well mixed with the biscuit crumb and the crumbly mixture sticks together when pressed.

Put the biscuit mixture in the lined tin and press down with a spoon until the base is flat and even. Cover with clingfilm and pop in the fridge for half an hour.

Turn the oven on to Gas Mark 4 or 160 degrees Celsius (fan oven).

Put the soft cheese, sour cream and fig chutney in the washed up food processor bowl and mix until smooth. Add the eggs one at a time and mix after each until combined. Pour the mixture into the tin and spread evenly over the biscuit case.

Bake for approximately 1 hour until it has set.

Turn off the oven leaving the cheesecake inside until it has cooled completely and then take out but do not remove the tin. Chill for a further 4 - 5 hours in the fridge before removing from the tin and serve. Add figs to decorate.