Dark Cherry Cheesecake

150g packet of plain Arrowroot biscuits

½ cup desiccated coconut

125g butter melted

500g cream cheese

2/3 cup caster sugar

250g sour cream

Finely grated rind of 1 lemon

1 teaspoon vanilla extract

2 teaspoons gelatin powder

2 tablespoons boiling water

1-2 tins of pitted dark cherries

1 packet of Port Wine jelly, made to the packet's instructions – but add 2 extra teaspoons of gelatin.

1. Line a 22cm round spring-form cheesecake tin
2. Place biscuits in a food processor and pulse until fine crumbs
3. Add coconut and melted butter to the biscuit crumbs and mix together until it resembles wet sand
4. Firmly press the mixture into the bottom of the tin and place in the freezer while you make the filling.
5. In a large mixing bowl, beat cream cheese and sugar until smooth
6. Stop to scrape down the sides of the bowl and add sour cream, lemon rind and vanilla. Continue to beat until well combined.
7. Meanwhile, add 2 tablespoons of boiling water to the gelatin and whisk briskly to melt the gelatin. Allow to cool slightly, then pour in a thin stream – adding it slowly to the filling mixture while the beaters are on slow. Continue to beat until well combined.
8. Pour cheesecake mixture onto the cheesecake base and refrigerate overnight.
9. Strain the liquid from the cherries and arrange the fruit on top of the cheesecake.
10. Slowly pour the prepared jelly mixture over the fruit and return to the refrigerator until jelly is firm