



Sticky Date Cheesecake

(with caramel sauce – of course!)

100g butternut biscuits
40g melted unsalted butter
375g cream cheese at room temperature
65g caster sugar
1-2 teaspoons vanilla extract
1 egg lightly whisked
2 teaspoons sifted plain flour
130g pitted dates chopped finely (minced)

Caramel Sauce

200g brown sugar
250g cream
130g butter

1. Line a loaf tin – 25 x 12 cm and preheat oven to 160 degrees Celsius
2. Place biscuits in a food processor to crush down to a fine crumb
3. Add melted butter and pulse until the crumbs resemble wet sand
4. Press mixture into the bottom of the tin firmly, refrigerate cheesecake base while making the filling
5. In a mixing bowl, beat cream cheese, sugar and vanilla until smooth
6. Then add egg and flour – continue beating until mixed well
7. Finally, stir through the dates until they are evenly distributed throughout the mixture
8. Pour filling over the base and bake for 25 minutes or until just set. Let the cheesecake cool in the oven with the door slightly ajar, before chilling/storing in the fridge
9. Meanwhile make the caramel sauce – place all ingredients into a small saucepan on a medium heat. Melt the ingredients together, stirring as you go.
10. Once melted, bring the caramel to a boil, then turn the heat to low, simmering the sauce until thickened to your liking.

****NOTE**** Serve cheesecake with warm caramel sauce poured over the top. This quantity suits a cheesecake slice. If it is too small for your liking, double quantities and bake in a 22cm cheesecake springform tin instead. No need to double the caramel sauce though! You will have plenty.