

RASPBERRY PASSIONFRUIT CHEESECAKE

INGREDIENTS

For the crust

3/4 cup graham cracker crumbs
3 tablespoons sugar
3 tablespoons butter, melted

For the filling

12 ounces cream cheese, softened
5 tablespoons sugar
1 egg plus one egg yolk
3 tablespoons milk
1 teaspoon vanilla
Pinch of salt

To garnish

1 jar passionfruit gelee
fresh raspberries
Mint leaves (optional)

DIRECTIONS

Preheat the oven to 400F.

First, make the crust. Stir together crumbs, sugar and butter until moistened. Press evenly into bottom of a 9-inch inch spring form pan.

Next, make the filling. In a large mixer bowl beat cream cheese and sugar on medium speed of electric mixer until fluffy. Beat in egg and egg yolk, milk, vanilla and salt just until blended. Pour over crust in pan; spread evenly.

Bake for 15 minutes at 400F, then reduce heat to 350F and bake 20 to 25 minutes more, until cake is firm at sides and soft-set (jiggles just a little) in the center. Do not over-bake.

Cool cake in pan on a wire rack for up to 2 hours, then cover and refrigerate for 2 to 4 hours (or even overnight) before serving. Finally, make the topping. Stir passionfruit gelee until an even consistency (microwaving for 15-20 second helps this). Pour evenly over the cooled cheesecake. Decorate with fresh raspberries and garnish with mint leaves if desired.