

Strawberry and Blueberry Cheesecake

makes one 8inch/20cm cheesecake

Ingredients:

170g/6oz digestive or graham cookies - crushed

5 tablespoons butter - melted

500g/1.1lb farmers' cheese

2 eggs

3 tablespoons lemon juice

$\frac{2}{3}$ cup sugar

2 tablespoons potato starch/flour

1 tablespoon all-purpose flour

1 teaspoon vanilla extract

strawberries (about 8-9 - halved)

blueberries (about one handful)

Directions:

Mix the crushed cookies and melted butter and press into greased or lined with a parchment paper 8inch/23cm spring form. Set aside.

Grind the farmers' cheese. Beat together the cheese and the rest of the ingredients; eggs, sugar, lemon juice, potato and all-purpose flours and vanilla extract. Pour the batter over the cookies, arrange the fruits on the top and bake in a preheated oven 180C/360F for about one hour. Remove from the oven, cool down and put in a refrigerator for at least 4 hours or overnight.

Cut into wedges and serve sprinkled with the powdered sugar.

Enjoy!:)