

# Vanilla Cheesecake with Blueberries and Lemon Syrup



Home-made cheesecake at your disposal with our new Cheesecake Mix!

So creamy and delicious, your friends will think its store bought. Top with any of your favourite fruits or syrups – we love blueberries and lemon drizzle!

*Recipe supplied from White Wings*

## **Ingredients**

Cheesecake

400 g digestive biscuits

200 g unsalted butter, melted

2 White Wings Cheesecake Mix

125 g punnet blueberries

Lemon Syrup

110 g CSR caster sugar

80 mL lemon juice

1 large lemon, thinly peel the zest

## **Method:**

1. Grease and line a 22cm round springform cake pan with baking paper.

2. Process biscuits in a food processor until finely crushed. Add the butter and process until combined. Spoon into prepared pan and use a straight sided glass to spread and press mixture over the base and side of the pan. Place in the fridge for 30 mins to firm.
3. Prepare the cheesecake mix as directed. Spoon mixture into the biscuit shell and smooth the top, creating some peaks and swirls. Place in the fridge for 3 4 hours or preferably overnight to set.
4. For lemon syrup, combine sugar, lemon juice, zest and 2 tbs water in a small saucepan over medium heat. Cook, stirring, for 2 3 minutes until sugar dissolves. Place in the fridge for 2 hours to chill.
5. Transfer cheesecake to a serving platter, top with blueberries and drizzle with lemon syrup to serve.