Posted on 9 June 2014

by ewfood

Amaretti & Sultana Cheesecake

Ingredients

100g sultanas
3 tbsp Disaronno liquor
50g butter
6 digestive biscuits, crushed
8 amaretti biscuits, crushed
600g full fat cream cheese
3 eggs
170g pot soured cream
3 tbsp self-raising flour
1 tsp vanilla exract
175g golden caster sugar
Icing sugar

Preparation

1. In a bowl, add the sultanas, Disaronno and set aside to soak for 1 hour.
2. Heat oven to 180 degrees. Slightly grease 23cm loose-bottomed cake tin (round) and melt the butter over a gentle heat. Stir the biscuit crumbs and combine well tipping into the base of the tin to compress. Bake it for 5 minutes and then remove it from oven and allow to cool.
3. In a separate bowl, beat the eggs with cheese, soured cream, caster sugar and vanilla until thoroughly smooth. Stir in the sultanas pour into the base. Bake for 30 minutes. Then it's time to refrigerate.
4. Serve with icing sugar.

Cooks Note