

## Baked lime and Blueberry Cheesecake

Makes One Cake

### Ingredients

250g plain digestive biscuits  
125g unsalted butter

### For the Filling

500g cream cheese at room temperature  
80g castor sugar  
15ml lime zest  
30ml lime juice  
2 eggs lightly beaten

**250 ml** feast-de-rennaissance Blueberry and grape relish

### Method:

Preheat oven 160°C .

Lightly grease a 20cm spring form tin, line base and sides with baking paper.

Crush the biscuits till fine, mix in butter. Line the tin with this mixture, pressing firmly to base and sides.

Chill for 30 min. Beat cream, cheese, sugar and lime juice till creamy. Beat in eggs one at a time till incorporated. Pour into tin.

Bake for 45 min till just set. Remove from the oven and allow to cool.

### To serve:

Slice cheesecake, dust with icing sugar and serve with a dollop of Blueberry and grape relish.