



Celebrate the seasons! Early autumn days with crisp but cool sunshine and not a whisper of a breeze. What better time to go Blackberrying?

Ingredients:-

250g of blackberries

3 tbsp of water

2 tbsp of icing sugar

1 dash of lemon juice

110g of unsalted butter

225g of digestive biscuits

175g of caster sugar

2 eggs

2 vanilla pods

675g of cream cheese

100ml of double cream

Method:-

(1) Start by making the compote. Place the blackberries, icing sugar and lemon juice in a pan with the water. Bring to the boil and cook the fruit for 4 minutes. Transfer the blackberries and their juices to a bowl and leave to chill in the fridge

(2) Preheat the oven to 180°C/gas mark 4. Grease the base and sides of the individual tins

(3) Melt the butter in a saucepan and remove from the heat

(4) Place the biscuits in a plastic bag and crush with a rolling pin to make breadcrumbs. Mix the crumbs well with the melted butter, and place the mix into the cake tins so the coverage is around 1cm thick. Using the back of a spoon, press down firmly and evenly onto the biscuit until flat to form solid bases

(5) Place the cream, eggs and caster sugar into a large bowl and mix well. Split the vanilla pods and scrape the seeds into the mixture. Add in the cream cheese and beat until smooth

(6) Pour the mixture onto the biscuit bases. Bake in the oven for 30 minutes until set

(7) Turn the oven off and open its door, leaving the cheesecakes to bake out for 10 minutes before removing. Allow to cool

(8) Before serving, add the chopped mint leaves to the compote. Transfer the cheesecakes onto plates and spoon over the blackberry compote