

30 minutes (plus setting time)

Serves 8

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Ingredients

- 1 packet (200g) digestive biscuits
- $\frac{1}{3}$ (80ml) melted butter
- 1 (300g) PnP Crafted Collection luxury cherry & almond fruit cake
- $\frac{1}{3}$ 1 Tbsp (15ml) gelatine powder
- 2 Tbsp (30ml) cold water
- $\frac{1}{3}$ cup (80ml) boiling water
- $\frac{1}{4}$ cup (60ml) castor sugar
- 2 tubs (175g each) PnP medium-fat cream cheese, softened
- 1 tsp (5ml) vanilla extract or essence
- $1\frac{1}{2}$ cups (375ml) cream, whipped
- Fresh berries or figs and honey, for serving

Method

1. Grease a 35cm x 11cm loose-bottomed rectangular tart tin.
2. Blitz biscuits in a food processor until fine.
3. Add butter and mix well.
4. Press into the tart tin to form a base.
5. Crumble the fruit cake and press half in an even layer over the biscuit base.
6. Sprinkle gelatine over cold water and allow to stand for 5 minutes.
7. Dissolve gelatine "jelly" in the boiling water.
8. Combine melted gelatine, sugar, cream cheese and vanilla essence, and beat well.
9. Fold through whipped cream and remaining half of the fruit cake.
10. Spoon cheesecake filling over prepared base and set in the fridge, about 1-2 hours or overnight.
11. Serve with fresh berries or figs and a generous drizzle of honey.

COOK'S NOTE

If you have leftover cheesecake filling, spoon into glasses and serve as a quick mousse with fresh fruit

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