

More than 1 hour (plus chilling time)

Serves 8

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Ingredients:

- 1 (500g) un-iced PnP fruit cake
- 3 tubs (230g each) cream cheese
- $\frac{3}{4}$ cup (180ml) sour cream
- 1 $\frac{1}{2}$ cups (300g) castor sugar
- 3 eggs
- 1 egg yolk
- Pinch salt
- 1 tsp (5ml) vanilla essence or seeds of 1 vanilla pod
- 2 Tbsp (30ml) honey
- Cherries, blueberries and mint, for serving

Method

1. Preheat oven to 160°C.
2. Cut 1cm-thick slices of fruit cake and pack tightly at the bottom of a 22cm loose-bottomed cake tin.
3. Chill in the fridge until firm.
4. Blitz remaining ingredients in a food processor until smooth and pour into fruit cake base.
5. Wrap the outside of the cake tin with cling film.
6. Line a deep oven tray with a tea towel, place cake tin on top and pour lukewarm water around the sides.
7. Bake for 80-90 minutes until the edges are set and cheesecake is slightly wobbly in the centre.
8. Remove from oven and cool to room temperature.
9. Chill in the fridge for 3 hours or overnight.

10. Remove cheesecake from tin and serve topped with cherries, blueberries and mint.

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