More than 1 hour

Serves 8-10

Ingredients:

Base:

- 1 packet (200g) Marie biscuits or PnP coconut tea biscuits, finely crushed
- ½ cup (125ml) butter, melted

Filling:

- 3 tubs (230g each) medium-fat cream cheese (or PnP full fat cream cheese plain)
- ¾ cup (180ml) sour cream
- 1½ cups (375ml) castor sugar
- 3 large eggs
- 1 egg yolk
- ½ Tbsp (8ml) vanilla essence

Method:

1. Preheat oven to 160°C.
2. Combine biscuits and butter and press mixture into a lined 22cm springform cake tin. Chill in the fridge.
3. Blitz filling ingredients in a food processor or with a stick blender until smooth.
4. Pour over the biscuit base.
5. Line a deep-dish oven tray with a tea towel, place cake tin on top and pour lukewarm water around the sides to create a bain-marie.
6. Bake at 160°C for 80-90 minutes until outsides are set and mixture is still slightly wobbly in the centre.
7. Remove and cool completely to room temperature.
8. Refrigerate for at least 3 hours or preferably overnight.
9. Serve with fresh berries.