

30 minutes

Serves 4

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Ingredients:

Base:

- 1 packet (200g) PnP coconut T-biscuits
- $\frac{1}{3}$ cup (80g) butter, softened
- 3 sprigs rosemary, finely chopped
- 1 Tbsp (15ml) ground cinnamon

Filling:

- $\frac{3}{5}$ tub (150ml) thick cream
- 3 tubs (200g each) PnP medium-fat cream cheese
- 3 Tbsp (45ml) honey + extra for serving
- $\frac{1}{2}$ Tbsp (7ml) vanilla essence
- $\frac{2}{5}$ cup (100g) castor sugar
- Seeds of 1 vanilla pod
- 1 Tbsp (15ml) cornflour
- 1 extra-large egg yolk
- 3 extra-large eggs

Method

1. Preheat oven to 150°C.
2. Grease and line the base of a 22cm loose-bottomed cake tin.
3. Blitz biscuits in a food processor until fine.
4. Mix with butter, rosemary and cinnamon and press into base of tin. Chill for a few minutes.
5. Beat filling ingredients in a bowl until smooth with an electrical whisk or stick blender.
6. Carefully pour into prepared biscuit base.
7. Bake for 1½ hours, or until set (but still slightly wobbly in the centre)
8. Switch off oven, open door slightly and cool cheesecake in oven for 2 hours.

9. Refrigerate overnight.
10. Serve with a drizzle of honey.