

Mulberry Cheesecakes

Ingredients

- 250g packet plain sweet biscuits
- 150g butter, melted
- 3 teaspoons powdered gelatin
- 1/3 cup boiling water
- 500g cream cheese, softened
- 2/3 cup caster sugar
- 2 teaspoons vanilla bean paste
- 300ml thickened cream, whipped
- 200g Mulberries plus extra to decorate

Method

1. Using a food processor, process biscuits until fine crumbs. Add butter. Process until combined. Press the biscuit mixture into baking tray.

- 2.. Refrigerate for 10 minutes.
3. Meanwhile, sprinkle gelatin over boiling water in a heatproof jug. Whisk with a fork until gelatin has dissolved. Set aside to cool.
4. Whisk the fresh cream and set aside.
5. Using an electric mixer, beat cream cheese, sugar and vanilla until light and fluffy. Gradually beat in gelatin mixture until combined. Fold in whipped cream.
6. Add the mulberries and fold in.
7. Spoon mixture into prepared baking tray. Cover. Refrigerate until set.
8. Remove the cheesecake from fridge, decorate top of cheesecake with mulberries. Serve.