



Blueberry Cheesecake Slice

Preparation time: 25 minutes | Cooking time: 45 minutes | Serves: 12

250g granita biscuits
125g unsalted butter, melted
275g caster sugar
2 punnets blueberries
2 tsp cornflour

500g cream cheese
3 eggs
2 tbsp plain flour
2 tsp natural vanilla extract
200g sour cream

- 1 Preheat oven to 150°C.
- 2 Put the biscuits in a food processor and pulse until fine crumbs form. Mix with the butter, then press into the bottom of a lined 20cm x 30cm slice pan. Refrigerate until firm. Combine 75g sugar with the blueberries, cornflour and 1 tbsp water in a medium saucepan over a moderate heat. Simmer until thickened, then set aside.
- 3 Put the cream cheese, eggs, flour and vanilla in the food processor and purée until very smooth. Add the remaining sugar and sour cream, then purée again.
- 4 Spread half the cheese mixture over the biscuit base, then dollop on half the blueberry sauce. Repeat with the remaining ingredients.
- 5 Put a tray of hot water on the bottom shelf of the oven, then place the slice on the middle shelf. Bake for 45 minutes, until just set, then allow to cool in the tin. Refrigerate until firm, then slice into bars.

Handy Tip: Keep your slice fresh by storing it in the airtight **Match-ups™ Clips 1L** storer.

