

# date & almond baked cheesecake



## Method

Process until fine

Add , mix well and press into base and sides of 23cm wide by 5cm deep spring form pan and chill for 30 minutes

Make filling by whipping until smooth and pour into chilled biscuit base

Add, swirl slightly with a knife

Bake in a preheated oven at 150°C for 30 minutes until slightly wobbly

Switch off oven, leave cheesecake in oven until cold, serve with

## Ingredients

250g sweet biscuits

250g melted butter

675g softened cream cheese

150g castor sugar

3 whole eggs

2 egg yolks

2 tbsp (optional) rose – water

½ cup [Mudgeeraba Spices Indian Date & Almond Chutney](#)

Whipped cream

