

Berry swirl cheesecake

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Heading to a friend's barbecue and not sure what to bring? Here's the recipe for a delicious berry swirl cheesecake.

Ingredients (serves 8-12)

[Cake](#) filling

- 750g cream cheese, at room temperature
- 2 tbsp yoghurt or sour cream
- 3 tbsp coconut cream
- ½ cup rice malt syrup, or to taste
- 1 egg
- Dash vanilla powder
- 1 cup frozen [raspberries](#)

Cake base

- 1 cup shelled pistachios or hazelnuts
- 1 cup shredded or desiccated coconut

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- 1 cup almond meal, or other nut meal, or LSA
- 120g unsalted butter, softened

To decorate

- Extra raspberries and mint leaves (optional)

Method

Preheat the oven to 160°C and line the sides and base of a 23cm spring-form tin with baking paper.

To make the [cheesecake](#) base, grind the nuts in a food processor until semi-fine. Add the coconut, almond meal and butter and rub with your fingers to make a dough. The more you rub, the more you'll release the oils in the nuts and achieve the right doughy consistency. Add more butter if required. Press into the tin, covering the base and sides to an even thickness (about five millimetres). Bake for 5 to 8 minutes until starting to turn golden. Remove from the oven and allow to cool completely in the tin.

Meanwhile, place raspberries in a blender and slowly drizzle in enough water to make a puree. Transfer to a small saucepan and stir over medium heat until raspberries thicken to a syrup-like consistency. Allow to cool.

Combine the cream cheese, yoghurt, coconut cream, syrup, egg and vanilla powder in a large bowl using a wooden spoon. Don't over-mix, and try to keep the aeration to a minimum while stirring (too much air will make the filling puff up and then collapse during cooking).

Spoon half the mixture into the cold base and smooth surface. Dot teaspoons of raspberry sauce over cheesecake surface. Using a skewer, swirl raspberry over cheesecake surface. Pour remaining cream cheese mixture over and smooth surface. Return to the oven for 20 to 30 minutes or until the mixture pulls away from the base a little and the centre is custard-like (don't overcook).

Place in the fridge for at least 2 hours to firm before serving. Decorate with extra raspberries and mint leaves.

Be sure to allow the cheesecake to cool for several hours before serving; otherwise, it can taste too eggy.

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Recipe from Sarah Wilson's [I Quit Sugar Christmas Cookbook](#).

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