

Apricot Cheesecake Bars



Makes 12 **Prep 10 mins + 4h chilling** **Cooking 10 mins** **Easy**

Ingredients

200g amaretti biscuits
50g digestive biscuits
150g unsalted butter, melted
4 apricots, stoned and halved
100g caster sugar
1 lime, zested

Filling

100ml crème fraîche
280g soft cheese
75g sugar
100ml double cream

1. Line a 20 x 20cm square brownie tin with cling film.
2. To make the base, add the amaretti and digestive biscuits to a food processor and blitz to crumbs. Add the melted butter and briefly blitz again. Tip into the prepared tin and press down. Chill.
3. Add the apricot halves to a small saucepan with the caster sugar and 100ml of water. Bring to the boil and simmer gently for 5 minutes over a low heat until the apricots are tender. Cool and peel off the skins.
4. Whip the crème fraîche and soft cheese together with the sugar and, in a separate bowl, whip the cream to stiff peaks. Fold the soft cheese mixture into the cream, then spoon the mixture onto the biscuit base and flatten.
5. Slice the apricots thinly. Arrange by fanning the slices on top of the cheesecake mixture. Chill for 3 hours. Lift out of the tin onto a chopping board, cut into 12 bars, and sprinkle with lime zest.