

Little Buttermilk Cheese Cakes with Summer Fruits



Makes 9

Prep 20 mins

Cooking 50 mins

Easy

Ingredients

For the cheesecakes

9 buttery biscuits
30g butter, melted
450g full-fat cream cheese
150ml buttermilk
100g icing sugar
1 egg + 1 egg yolk
1 tsp vanilla extract

For the fruits

stone fruits mix, halved or quartered & de-stoned
(e.g. 2 apricots, 2 plums, 1 small peach)
1 tbsp honey
3 tbsp dessert wine or Marsala
splash vanilla extract
handful of raspberries or blackberries
9 tsp apricot jam

1. Heat oven to 150C/ 130C fan/ Gas 2 and line 9 holes of a muffin tin with muffin cases. Put the biscuits in a food bag and crush to a fine crumb using a rolling pin or use a food processor, then mix with the butter. Spoon into the muffin holes and use the back of a spoon to press the biscuits into a compact layer.
2. Whisk the cream cheese, buttermilk, sugar, eggs and vanilla in a jug. Pour onto the biscuit bases, filling them right to the top. Bake for 20 mins, then turn the oven off and leave the cheesecakes inside for 2hrs, or until the oven is completely cool, chill for at least 3 hrs or overnight if you can.
3. Heat the oven to 180C/160C fan/ Gas 4. Toss the stone fruit, honey, wine and vanilla in a roasting tin and cook for 15 mins, until the fruit starts to soften and caramelize in places. Add the berries to the tin and cook for another 2-3 mins until they look shiny and juicy. Leave to cool. When you are ready to serve, place the cheese cakes on a platter or individual plates, top each one with a spoonful of jam and some of the fruits, drizzling over any juices from the tin.