



# Exclusive recipe



## Muscovado sugar cheesecake

**SERVES** 10-12 **PREP** 20 mins plus overnight chilling  
**COOK** 45 mins **MORE EFFORT**

*Impart deep caramel flavour into this cheesecake with the simple addition of muscovado sugar – it's an ideal partner to coffee for an autumnal dessert.*

125g salted butter, melted, plus extra for the tin  
250g digestive biscuits  
800g full-fat soft cheese  
250g soft muscovado sugar

2 tsp vanilla bean paste  
150ml soured cream  
2 tbsp plain flour  
1 tbsp treacle  
4 eggs, beaten

**1** Heat the oven to 180C/160C fan/gas 4. Butter the base and side of a 23cm springform cake tin. Line the base with a large sheet of baking parchment (unclip the base, lay the parchment over it and clip the ring around it), then line the side. Blitz the biscuits to fine crumbs in a food processor, or put in a food bag and bash with a rolling pin. Tip the crushed biscuits into a bowl and mix with the melted butter. Press into the base of the prepared tin using the back of a spoon, then bake for 10 mins until golden. Leave to cool.

**2** Beat the soft cheese in a large bowl with an electric whisk until creamy.

Add the sugar, a little at a time, beating continuously until fully incorporated. Add the vanilla, soured cream, flour and treacle, then scrape down the sides. Pour in the eggs, add a pinch of salt and beat until just combined. Put the tin on a baking tray, pour the cheesecake filling over the base and bake for 35-45 mins until set with a gentle wobble in the middle. Turn the oven off and leave the cheesecake inside to cool completely, then put in the fridge to chill until cold, at least 6 hrs or overnight. *Will keep chilled for up to two days.*

**PER SERVING (12)** 495 kcal • fat 33g • saturates 20g • carbs 40g • sugars 28g • fibre 1g • protein 8g • salt 1.1g



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Samuel Groves  
MADE IN ENGLAND SINCE 1817

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