



# BAKED BERRY CHEESECAKE

*Makes 8-12 portions*

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## *Base Ingredients*

1 packet (180g) ginger snaps  
(or other cookie such as Milk Arrowroot)

¼ cup Taupo Pure® milk powder  
80g melted butter

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## *Filling Ingredients*

250g cream cheese  
¾ cup Taupo Pure® milk powder  
⅔ cup sugar  
¼ cup hot water

2 eggs  
75ml sour cream  
1 tsp vanilla extract  
150g berries

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## *Directions*

1. For the **base**, whiz the ginger snaps and milk powder together in a food processor.
  2. Pour in the melted butter and continue to process.
  3. Tip the mixture into a 23cm quiche dish.
  4. Use your fingers to press the mixture into the dish to create a crust all over and a little up the sides. Cover with cling film and place in the fridge to chill for at least 20 minutes.
  5. When adding the **filling**, heat the oven to 175°C (350°F, or Gas Mark 4).
  6. Beat the cream cheese until soft. Add in the milk powder and the sugar and beat until smooth and combined. Stream in the hot water and continue to beat to combine. Make sure you keep scraping the sides of your bowl so that all the mixture is incorporated.
  7. Add in the eggs and beat until the mixture is a pale yellow.
  8. Finally beat in the sour cream and vanilla. Stir through your chosen berries. Ladle the mixture into the crust.
  9. Bake in the oven for 50 minutes.
  10. Serve warm or place in the fridge to chill and serve cold. Delicious with a dollop of whipped cream.
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