**Baked Blueberry Cheesecake**

This is always a winner at our annual Handmade Craft Market tea room, and at the Community Café we run every 3rd Monday of the month at St Andrews. I believe the vicar has been known to have 2 slices…. You can add more blueberries if you like, and could use half digestives and half ginger nuts for the crumb base. But ginger nuts are harder to smash up!

* **Ingredients**
* 3oz/75g unsalted butter
* 7oz/200g digestive biscuits, crushed
* 2 x 280g packs of Philadelphia **Light** Cream Cheese
* 1 x 397g can condensed milk
* 1 tsp/5g vanilla extract
* 3 x **large** free-range eggs (or 4 medium)
* Finely grated zest of 2 unwaxed lemons
* 12oz/350g blueberries

**Method**

Preheat the oven to 170°C/fan oven 150°C/gas mark 3.

Melt the butter in a medium saucepan, taking care that it doesn't get too hot. Remove from the heat and stir in the biscuit crumbs. Tip them into the base of a 23cm (9 inch) loose-bottomed cake tin, pressing them down with your knuckles to make a firm base. Make sure you cover the join of the base so it doesn’t leak. Crumb doesn’t need to come all the way up the sides. Chill in the fridge for about 20 minutes.

To make the filling, beat the low fat soft cheese in a large mixing bowl until softened, then whisk in the condensed milk, vanilla extract, eggs and lemon zest.

Pour the filling over the biscuit crumb base, then sprinkle the blueberries over the surface. Dunk them so they are not sat on the top. Transfer to the middle shelf of the oven to bake for 1 hour and 15 mins. Check at an hour. Should just be very slightly browned. Check it’s properly set with a skewer. If not return to oven and check every 5 mins.

Leave until completely cold. Keep refrigerated and use within 3 days.

Serves 8. Nice with a blob of frozen yoghurt if serving as a dessert.