

## INDIVIDUAL BLUEBERRY BAKED CHEESECAKE

**1 packet sweet gluten free biscuits, crushed**  
**3 Tbsp unsalted butter, melted**  
**300g blueberries**  
**500g reduced fat cream cheese\***  
**400g can sweetened condensed skim milk\***  
**2 tsp vanilla essence**  
**100ml reduced fat cream\***  
**2 eggs**  
**3 Tbsp gluten free cornflour**

Pre-heat oven to 160°C.

Mix crushed biscuits and melted butter together in a small bowl. Press into the base of 6 individual 10cm diameter spring-form tins.

Sprinkle 2-3 tablespoons of blueberries over each biscuit base.

In a food processor, blend cream cheese, sweetened condensed milk, vanilla, cream, eggs and cornflour. Process until smooth. Pour cheesecake filling over prepared base. Bake in pre-heated oven for 15-20 minutes or until golden brown and firm to touch.

Allow to cool completely in tins then cover and refrigerate to cool completely before serving.

**Makes 6** • See recipe hints p.164

