

# Blackcurrant Curd Cheesecake



Mrs Darlington's  
SIGNATURE RECIPE SERIES

**Serves:** 8

**Preparation Time:** 30 minutes plus 1 hour 30 minutes chilling time.

**Ingredients:**

180g / 6oz Digestive biscuits

80g / 3oz Melted butter

360g / 12oz Full fat cream cheese

50g / 2oz Icing sugar

170ml / 6 fl oz Double cream

1 tsp Vanilla extract

1 x jar of Mrs Darlington's Blackcurrant Curd

**Instructions:**

- Line an 8 inch, spring form cake tin with baking parchment.
- Pop the digestive biscuits into a clean, small plastic bag and bash with a rolling pin until the size of breadcrumbs.
- Mix the biscuit crumbs with the melted butter and press firmly into the base of the cake tin. Leave this to set in the fridge for an hour.
- Whisk the cream cheese and the icing sugar until combined.
- In another bowl lightly whip the cream until it holds its shape.
- Combine the cream cheese mix and the cream and gently whisk again.
- To create the two tone effect, divide this mixture into two bowls.
- In one bowl mix in the vanilla extract, in the other bowl mix in half a jar of blackcurrant curd.
- Carefully spread the cream/vanilla mixture onto the bottom of the chilled cheesecake base.
- Return the cheesecake back to the fridge for 30 minutes, so the vanilla layer firms slightly.
- Spread over most of the remaining blackcurrant curd (save a little for decorating the top).
- Finally spread the blackcurrant cream and cheese mix over the layer of blackcurrant curd.
- To decorate pipe swirls of blackcurrant curd over the top of the cheesecake.
- Chill until ready to serve.

**Mrs Darlington's top tip** *"This cheesecake is equally delicious made with any of our other flavoured curds."*