






Salted Honey Gingernut Cheesecake

We've dialled up the sweet-salty factor on this iconic recipe, made with all honey instead of sugar, an irresistible salted honey drizzle and moreish gingernut biscuit base.

Key equipment: Stand Mixer / Electric Mixers, Food Processor, Kitchen Scales, Spray Oil, Measuring Cups
Honey Swap: 100%

- Prep-ahead tips:
- Cheesecake base mixture can be prepared ahead of time. Either prepare crumb mixture and chill in an airtight container for up to 2 weeks or freeze for 3 months. To prepare, warm the crumb mixture on the benchtop or in the microwave for 10 seconds to soften (if a cold day), then press into prepared tin.
 - Honey sauce can be prepared up to 4 weeks ahead and stored in a jar in the fridge.
 - Cheesecake can be baked and kept chilled in an airtight container for up to 3 days. Decorate with cream and honey sauce when ready to serve.

- General recipe tips
- It is best to follow this recipe by the grams weight, affordable kitchen scales can be purchased at most supermarkets.
 - Don't forget to use a little cooking spray or vegetable oil in your measuring cup/bowl before weighing honey into it – this helps prevent honey sticking to the cup.
 - Try to give your cheesecake time to slowly cool. If you pull it quickly from the oven, or place a warm cheesecake in the fridge, cracks may appear.

 Skill Level	Intermediate	 Cooking Time	1 hr + cooling	 Servings	10-12
--	--------------	--	----------------	--	-------

INGREDIENTS

165g ginger nut biscuits (or gluten free sweet biscuits + 1 tsp ground ginger)
50g unsalted butter, melted
1 tsp vanilla bean paste
500g cream cheese, softened
2 tbsp plain flour (or gluten free plain)
150g Capilano Pure Honey
1 tsp vanilla extract
2 eggs, plus 1 yolk, extra
150g sour cream

TOPPING

150g sour cream (thick part only, do not over-mix)
150g Capilano Pure Honey
1 tsp lemon juice
Pinch sea salt flakes

INSTRUCTIONS

- 1 Preheat oven to 160°C (fan-forced). Grease and line the base of a 20cm springform cake tin with baking paper.
- 2 Place biscuits in a food processor and pulse until fine. Add melted butter and vanilla, pulse until combined. Press mixture into base of cake tin using the back of a metal spoon to smooth ensuring the biscuits are well compacted. Chill until ready to bake.
- 3 In a stand mixer with paddle attachment, mix softened cream cheese on medium speed until smooth, approx. 1-2 minutes. Add honey, sour cream and vanilla, mix until combined, then add eggs and yolk 1 at a time, beating in between until smooth. Sift flour into bowl and fold on low speed until just incorporated.
- 4 Place tin on a baking tray. Transfer cheesecake mixture into tin and bake for 40 minutes until mixture is set but still wobbly. Leave cheesecake in oven with oven turned off and door ajar for 1 hour until cooled, to prevent cracks forming. Allow to cool to room temperature on benchtop before chilling at least 4 hours or ideally overnight.
- 5 While cheesecake is baking, prepare salted honey sauce. Combine honey, 1 tbsp water and lemon juice in a small saucepan over low heat. Heat until small bubbles begin to form, and swirl (without mixing) until mixture is golden brown and caramelised (2-4 minutes approx.). Stir in sea salt flakes and allow to cool. Transfer to a jar or airtight container until ready to serve.
- 6 To serve, spread thick sour cream over top of cheesecake creating swirls using a palette knife or spatula. Gently warm honey caramel by standing container in warm water. Drizzle sauce over top of cheesecake and finish with sea salt flakes.
- 7 Cheesecake will keep in an airtight container in the fridge for up to 1 week.