



# THURSDAY COTTAGE

HANDMADE

## Cherry Curd Cheesecake

This velvety smooth cheesecake is simple to make and is a gorgeous way to use any of our creamy curds. The recipe works particularly well with the sharp and zesty tones of lime or lemon curd, but for this one we are going to use Cherry Curd.

Serves 8 - 10

For the base:

- 200g plain sweet biscuits
- 75g butter, melted.

For the cake:

- 1 x 310g jar Thursday Cottage Cherry Curd
- 500g Mascarpone cheese
- A little icing sugar, to finish.
- 20cm loose bottomed deep cake tin, sides greased and base lined with baking parchment.



Preheat oven to 180C/Gas mark 4.

To make the base crush the biscuits by placing them in a polythene bag and whacking them with a rolling pin. Place in a bowl and mix in the butter and the coconut. Press the mixture into the base of the prepared tin. Bake in the oven for 15 minutes then remove and set aside.

Blend together the cherry curd and mascarpone cheese until well combined. Pour over the biscuit base smoothing the surface with the back of a spoon. Place in the fridge and chill for 6 to 24 hours to firm up - the longer the better.

When ready to serve, remove from the tin and dust with icing sugar.

Full curd range available at [www.thursday-cottage.com](http://www.thursday-cottage.com)