

More than 1 hour

Serves 8

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Ingredients:

- 1½ packets (300g) tea biscuits, crushed
- ½ cup (125g) butter, melted
- 2 tubs (230g each) cream cheese
- ½ cup (125ml) sour cream
- 1 cup (250g) castor sugar
- 2 eggs
- 1 tsp (5ml) vanilla essence
- ½ cup (125ml) frozen or fresh raspberries or strawberries
- Fresh berries, for serving
- Mint leaves, for serving

Method:

1. Blitz biscuits in a food processor until they resemble fine crumbs.
2. Add melted butter and blitz until combined.
3. Press mixture into a lined 18cm square baking tin.
4. Whisk cream cheese, sour cream, sugar, eggs and vanilla essence together.
5. Spoon mixture over base.
6. Preheat oven to 160°C.
7. Blitz berries with a stick blender until smooth.
8. Marble on top of cake using a skewer.
9. Bake for 30-35 minutes, until edges are set and mixture is slightly wobbly in the centre.
10. Refrigerate until completely cool.
11. Slice and serve with fresh berries and mint.