

Cuppa Cheesecake (Gluten Free)

Serves The Golden Girls or 12-16

Hands-on Time 30 minutes

Cooking Time 10 minutes

Baking Time 1 hour 30 minutes

Ingredients

- 450ml full-fat milk (divided)
- 2-3 tsp loose-leaf tea or 2-3 teabags
- 4 medium eggs (divided)
- 2 medium egg yolks
- 60g soft light brown sugar (divided)
- 200g caster sugar (divided)
- 100g cornflour (divided)
- 1/4 tsp fine salt (divided)
- 1 tbsp vanilla extract (or seeds from 1 1/2 vanilla pods)
- 90g unsalted butter (cold, diced, divided)
- 90g porridge oats (gluten-free)
- 1/2 tsp baking powder
- 400g cream cheese (room temperature)
- 130ml sour cream
- 4 tbsp seedless raspberry or strawberry jam

Equipment

- Large saucepan
- 2 large bowls
- Hand whisk (silicone if possible)
- Fine sieve
- Jug
- Spatula
- 20cm square loose-bottom tin
- Baking parchment
- Food processor
- Microwaveable bowl
- Microwave
- Electric whisk

Method

1. Make the tea-infused custard

- Heat 430ml milk in a saucepan until simmering. Remove from heat and add the tea. Steep for 15 minutes.
- In a large bowl, whisk together 2 whole eggs, 2 egg yolks, 30g light brown sugar, 100g caster sugar, 50g cornflour, and 1/8 tsp salt until thick and foamy.
- Strain the tea-infused milk through a fine sieve into a jug, pressing to extract as much milk as possible. Top up to 400ml with cold milk if needed. Add 1 tbsp vanilla extract.
- Gradually pour the milk into the egg mixture, stirring to avoid lumps. Return to the saucepan and cook over medium-high heat, stirring constantly, until thickened.
- Remove from heat, stir in 20g butter, and transfer to a clean bowl. Let cool.

2. Prepare the oat base

- Preheat the oven to 160°C/140°C (fan)/325°F/Gas Mark 3.
- Line the cake tin with baking parchment.
- In a food processor, blitz the oats, 20g cornflour, 1/8 tsp salt, baking powder, and 30g light brown sugar into a fine powder.
- Add 55g butter and blitz until no lumps remain. Add 20ml milk and blitz to form a dough.
- Press the dough into the lined tin and bake for 15 minutes. Let cool.

3. Make the cheesecake filling

- Soften 15g butter in the microwave.
- In a large bowl, whisk the cream cheese and softened butter for 5 minutes until light and fluffy.
- Add 100g caster sugar and 30g cornflour, whisking until combined.
- Add the remaining 2 whole eggs, 1 tsp vanilla extract, and sour cream. Whisk briefly to combine.

4. Assemble the cheesecake

- Spread the jam over the cooled oat base.
- Spoon the cooled custard over the jam and smooth with a spatula.
- Pour the cheesecake mixture over the custard, shaking the tin gently to level.

5. Bake and cool

- Bake on the middle shelf for 75 minutes.
- Let cool completely in the tin (the top will sink). Chill in the fridge for at least 1 hour, or overnight.

6. Serve

- Remove the cheesecake from the tin and cut into portions. For clean cuts, use a hot knife (dip in boiling water and dry before slicing).

Enjoy!