



Apple Cheesecake

Base Ingredients

$\frac{3}{4}$ cup of Orgran Plain Gluten Free Flour
60g of butter softened
2 tbsp water
Red Jam

Method to make the Base

1. Mix the flour, butter and water together into a dough.
2. Press evenly into the base of a greased 23cm spring form tin.
3. Now spread with the red jam.
4. Cover with the apples and half the sultanas.

Topping Ingredients

2 apples peeled cored and sliced
 $\frac{1}{4}$ cup of sultanas
1 cup of cottage cheese, sieved
 $\frac{1}{2}$ cup of Orgran gluten free plain flour
 $\frac{1}{2}$ cup of sugar
3 eggs
Grated rind of 1 lemon
1 tbsp of lemon juice
 $\frac{1}{2}$ cup of whipped cream

Method to make the Cheesecake.

1. Beat together the cheese, flour, sugar, eggs, rind, juice and remaining sultanas.
2. Fold in the whipped cream and pour over the apples.
3. Then bake in a hot oven for 25 minutes, until set and the top is evenly brown.
4. Shift icing sugar over the top and serve warm.