



## Baked Rhubarb Cheesecake

### Ingredients

#### Base

125g Butter  
125g Demerara sugar  
5 tbsp Golden syrup  
225g Porridge oats

#### Cheesecake

200g Rhubarb  
360g Full fat cream cheese  
125g Caster sugar  
1/4 tsp Vanilla extract  
1 tbsp Lemon juice  
2 Eggs. Beaten

### Method Base

Pre heat the oven to 190C, put the butter, demerara sugar and golden syrup in a saucepan and heat slowly, stirring occasionally, until the butter has melted, and the mixture is combined.

Add the Porridge Oats and mix thoroughly. Press the mixture into 20 cm round baking tin lined with baking parchment.

Put the baking tin with the oatmeal mixture and cook for 10 minutes then remove the tin with the oatmeal base from the oven and set aside to cool.

### Method Rhubarb

Next roast the rhubarb in the oven, first slice into 1cm pieces, place in a single layer in an ovenproof dish, sprinkle over 40 g caster sugar. Check the rhubarb after 10 minutes. If it is tender, a knife should slip easily into each piece of rhubarb, if not ready put it back in the oven for another 3 minutes and test again. Remove from the oven and leave to cool.

### Method Cheesecake

Reduce the oven temperature to 150C

Beat the cream cheese and the sugar together, add the vanilla extract, lemon juice, and beaten eggs and beat on low speed until combined or hand whisk. Pour half the cream cheese mixture over the oatmeal base.

Spoon the roasted rhubarb pieces evenly across the cream cheese mixture. Pour the other half of the cream cheese mixture over the rhubarb.

Bake for 30 – 35 minutes. Check after 25 minutes and if the cheesecake is browning too much on top, place a piece of foil loosely over the cake tin and continue baking until the cheesecake is set.

Remove from the oven and cool on a wire rack for about an hour. Refrigerate for at least 2 hours or overnight.