



# Honey Cheesecake

Serves 12

## INGREDIENTS

### Cheesecake base

1. 250 gram packet sweet biscuits crushed (wheatmeal or oatbran work best)
2. 50 grams walnuts, almonds or pecans crushed
3. 100 grams butter melted
4. 1/4 teaspoon ground cardamon

### Cheesecake

5. 1/2 cup Capilano honey
6. 500 grams cream cheese
7. 500 grams sour cream
8. 1 tablespoon brown sugar
9. 1 tablespoon finely grated orange rind
10. 3 eggs
11. 1 teaspoon ground allspice or ground ginger
12. 1 1/4 tablespoon cornflour
13. 50 grams crushed chocolate honeycomb for garnish

## INSTRUCTIONS

1. Preheat oven to 180°C.
2. Lightly brush a 22cm non-stick springform tin with some of the butter and line base with baking paper brushed with butter.
3. Mix crushed biscuits, nuts, remaining butter, cardamon and cinnamon together until moist. Press into bottom of tin compacting down firmly.
4. Beat Capilano honey, cream cheese, sugar and all spice with an electric mixer until smooth. Add cornflour, orange rind and eggs and beat again until just smooth. Add sour cream and mix until just combined. Pour mixture onto cheesecake base and bake for 45 minutes.
5. Turn oven off and rest in oven for a further 45 minutes. Cool on a wire rack and then refrigerate overnight before serving.
6. Garnish with chocolate honeycomb and serve with whipped cream.

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