



**HELLO
FRESH**

Granola-based Baked Cheesecake

serves 2-4 | chill for 2 hours

Veggie

Preparation time : 40 min.



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-IE/recipes/granola-based-baked-cheesecake-451>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Oven dish, Baking Paper

Ingredients for 1-6 people

Ingredient	2p	4p	6p
Sugar (grams)	37½	37½	37½
Cornflour (grams)	5	5	5
Creme Fraiche (grams)	110	110	110
Cream Cheese (grams)	100	100	100
Granola (grams)	120	120	120
Butter (tbsp)	2	2	
Egg (unit(s))	1	1	
Water (to taste)	to taste	to taste	
Add yourself			

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kj)	2844 kj
Energy (kcal)	680 kcal
Fat	40.5 g
of which saturates	22.4 g
Carbohydrate	65.4 g
of which sugars	33.4 g
Dietary Fiber	3.4 g
Protein	12.5 g
Cholesterol	0 mg
Salt	0.58 g

Allergens

May contain traces of allergens, Milk, Barley, Oats, Cereals containing gluten, Wheat, Hazelnuts, Macadamia Nuts, Nuts, Pistachio nuts, Almonds, Pecan Nuts, Soya, Brazil nuts, Peanut, Walnuts, Cashew nuts

Always check the product labels for allergen information.



Make the Base

- Preheat your oven to 150°C/130°C fan/gas mark 2.
- Bash the **granola** with a pot or rolling pin to make a finer **crumb**.
- Place a pot over medium heat with 2 tbsp **butter**.
- Once melted remove the pot from the heat and stir through the **bashed granola**.
- Press the **crumbs** in the bottom of a lined oven dish (approx 15x20cm) to form a smooth base. Chill in the fridge while you make the cheesecake filling.



Chill and Set

- Remove the cheesecake from the oven and set aside to cool for 15 mins.
- Transfer the cooled cheesecake to the fridge and chill for 2 hrs.
- Once set, remove the cheesecake from the oven dish.
- Slice into even pieces and serve.



Mix the Filling

- In a bowl, combine the **sugar** and **cream cheese**.
- Slowly add 1 **egg** and 5g **cornflour**. Mix well to avoid any lumps. Stir through the **creme fraiche**.
- Pour the filling over the chilled granola base and pop onto a baking tray.
- Add **water** to the base of the baking tray so it surrounds the oven dish (it should cover 1cm of the outside of the dish).
- Bake the on the middle shelf of the oven until just firm when shaken, 40-45 mins.

Enjoy your meal!