Helen’s Quick Vanilla and Chocolate Cheesecake

I love making a classic baked cheesecake but it is certainly not one to attempt when you are in a hurry. This speedy version, however, can be put together in 20 minutes, chilled for an hour or two then ready to serve ............. and believe me, you will be applauded, everyone loves a cheesecake (and most people don’t care whether it’s baked or not!). The drizzle on top is not essential, you can top with fruit if you prefer. I am rather sold on melted chocolate bars (namely Caramels or Mars Bars) at the moment though, it’s like an instant glaze ...... also worth considering as a warm sauce over vanilla ice cream (I have only discovered this in the name of research of course).

Ingredients

100g butter

100g caster sugar

140g self-raising flour

1 tsp baking powder

2 tbsp milk

2 eggs

100g desiccated coconut

Icing:

100g dark chocolate

25g butter

100g icing sugar

Method

1. Preheat the oven to 180ºC/160ºC fan oven. Butter and line a 8” square baking tin.

1. Beat the butter and sugar until pale and creamy. Beat in the eggs adding 1 tbsp of flour if it starts to separate.
2. Sift the flour, baking powder and coconut over the creamed mixture, then fold in with the milk. Scrape the mixture into the tin and level the top.
3. Bake for 18-20 minutes or until the cake springs bake when pressed in the centre. Cool in the tin.
4. For the icing, gently heat the chocolate, butter and 4 tbsp of water in a pan until melted. Cool slightly then beat in the icing sugar.
5. Remove the cake from the tin and peel away the paper. Cut into 16 squares, dip the squares into the icing then coat with the coconut. Leave to set on a wire rack.