

Fruit & Chocolate Cheesecake

Prep: 15 Minutes Cook: 50 Minutes

Ingredients

450 Grams Cream Cheese

2 large Eggs

150 Grams of your favorite fruit

110 Grams Granulated Sugar

200 Grams Chocolate Chips

Directions

1. Preheat your oven to 160°C and grease a 9-inch bake tin or line the bottom with parchment paper.
2. In a mixing bowl, beat the cream cheese and granulated sugar together until smooth and creamy.
3. Add the eggs, one at a time, beating well after each addition.
4. Melt the chocolate chips in a microwave-safe bowl in 30-second intervals, stirring in between, until melted and smooth.
5. Pour the melted chocolate into the cream cheese mixture and mix well until fully incorporated.
6. Pour the cheesecake batter into the prepared pan, spreading it out evenly. Top the cheesecake batter with fresh fruit, pressing it gently into the batter.
7. Bake the cheesecake in the preheated oven for about 45-50 minutes, or until the edges are set and the center is slightly jiggly.
8. Remove the cheesecake from the oven and let it cool in the pan for about 10 minutes. Then, carefully run a knife around the edges to loosen it from the pan.
9. Allow the cheesecake to cool completely at room temperature, and then refrigerate for at least 4 hours, or overnight, to firm up and set.