

Sticky date and ginger cheesecake

This cheesecake has a base made of dates and ginger almond thins, and a delicious ginger cream cheese filling. The recipe was created by IKEA in collaboration with Warren Mendes.



Serves 8-10



Prep time: 30 mins
Bake time: 1 hour

Ingredients

Sticky date base

170 g packet IKEA KAFFEREP ginger thins biscuits with almonds
200 g medjool dates, pitted
50 g unsalted butter, melted
Pinch of salt

Ginger cheesecake filling

500 g cream cheese, at room temperature
1 cup firmly packed soft brown sugar
1 tbs ground ginger
Pinch of salt
3 XL eggs
250 ml sour cream, at room temperature

Caramel sauce

$\frac{3}{4}$ cup firmly packed soft brown sugar
200 ml pouring cream
100 g unsalted butter
1 tsp salt flakes
Cream or ice cream to serve (optional)

Step-by-step

1. Preheat oven to 150°C.
2. For the sticky date base, place the biscuits and pitted dates in a food processor and whiz until a fine crumb. Add the butter and a pinch of salt and whiz until the mixture comes together.
3. Line a 22 cm springform baking pan with baking paper, making sure the sides of the paper come up 2 cm above the lip of the pan. Add the biscuit crumb mixture and press to form an even base. Chill until ready to use.
4. For the cheesecake filling, place the cream cheese, sugar, ginger and a pinch of salt in a food processor and whiz until smooth. Add the eggs and whiz again, then add the sour cream and whiz until combined. Pour the mixture into the prepared pan on top of the biscuit base, place in the oven and bake for 50 minutes, or until just set with a slight wobble in the centre.
5. Turn off the oven and leave the door slightly open, letting the cheesecake cool in the oven for at least an hour. Remove from the oven, and cool completely at room temperature, then chill in the fridge for at least 2 hours to set. This will help prevent any cracks from forming.
6. For the sauce, combine the ingredients in a small saucepan and simmer for 2–3 minutes, or until thickened slightly.
7. Remove the cheesecake from the fridge at least an hour before serving. Serve with warm caramel sauce, and maybe some whipped cream or ice cream.



Warren Mendes
@warrenmendes

