



# Banana Cheesecake

NIBBLEDISH CONTRIBUTOR

## Ingredients

- GrOuNd: - 90g kibbled zwieback - 75 kibbled almonds - 60g butter, melt - if u want: - 2 teaspoon cocoa and 75g melt dark chocolate (mixed) - FiLLInG: - 450g Philadelphia-cream cheese - 200g sugar - 1 tablespoon starch - 3 big eggs, little bit whisked - 1/4 teaspoon salt - 485g sour cream - 250g crushed bananas (mixed with 2 tablespoon lemon-juice) - BIUeBeRrY-ToPpInG: - 340g frozen blueberries, defrosted - 1 tablespoon starch - 50g sugar - some peel of a lemon

## Instructions

I always thought that it's pretty difficult to make a Cheesecake! No... it isn't! Really not! I looove Cheesecake..and now.. after I tried this one... I adore to bake them! They're delicious and ya...as always...great to a cup of coffee! So.. try it and enjoy! The ground: 1. Preheat your oven to 190°C. Mix all ingredients except the melt chocolate. 2. Arrange the mixture on the ground of a spring form (diameter of 26cm), beat down and bake it for 9 min. Cool it down. 3. If the ground is cooled a little bit, u can elapse the melt chocolate. Wrap the spring form with 2 slices of tin foil and caulking it. 4. Now you have to cool the ground! Put it to the fridge. In this time you can make the filling. The filling: 1. Preheat the oven to 180°C. Whisk the cream cheese with the sugar creamy. Add the starch, eggs and other ingredients. Give the filling to the spring form. (if the ground is cold!) 2. Put the spring form in a bigger form and fill this one with 3 cm of hot water. Bake it for 45 min, take it out of the oven, take the tin foil away and cool it down to room temperature. Cover in polythene foil and let it cool for 4 hours or overnight. 3. If it's cooled you can take it out of the form and baste the blueberry topping and cool it for an hour. Or...you take it out of the form and serve it without a topping. You can keep this cake for days! The topping: 1. Give all the ingredients to a bowl and boil it up.. (Don't forget to stir during boiling up). Cook it for 1-2 min.. Cool it for a minute and baste over the cake...delicious!