

**SPECIAL OCCASIONS**



FOOD Aviv Liebenberg PHOTOGRAPHY Hetty Zantman ASSISTANT Nikki Barlow

**BAKED BUTTERNUT CHEESECAKE**

(Serves 6)

- ❖ 1 large butternut
- ❖ 30ml (2T) softened butter
- ❖ Salt and pepper to taste
- ❖ Zest of 1 orange
- ❖ 5ml (1T) honey
- ❖ Pinch of ground cinnamon
- ❖ 1 loaf store-bought gingerbread, crumbed
- ❖ 2 large eggs
- ❖ 250ml (1 cup) sugar

- ❖ 375ml (1½ cups) flour
- ❖ 2 tubs (375g) cream cheese

**METHOD:**

1. Halve the butternut lengthwise and remove seeds and strings. Rub the insides with 1 tablespoon of butter and season with salt and pepper.
2. Place butternut skin side down on a roasting tray and bake at 200°C for 30 to 40 minutes or until tender. Remove from the oven, scoop out the flesh and place in a food processor.
3. Add orange zest, honey and remaining butter. Purée mixture until smooth. Add a pinch of salt and cinnamon. Pulse a few times to mix thoroughly.
4. Layer gingerbread crumbs on a 24cm square baking tray about 1cm thick. Whisk eggs, sugar and flour together until light and fluffy. Add cream cheese and whisk until thoroughly mixed. Add butternut purée and mix well.
5. Spoon butternut mixture on top of gingerbread crust, bake at 140°C for 45 minutes until set. ■