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# Baked Breakfast Cheesecake

I know the idea of cheesecake for breakfast sounds odd, but this simple recipe is a great way to start the day, especially if you serve it with some fresh berries or fruit compote. It is incredibly easy to throw together as there's no biscuit base and you can get it on the table in little more than half an hour.

Besides making a luxurious weekend breakfast or brunch, it is also a delicious pudding. Until recently, I thickened the cheese mixture with a little semolina or flour, but I tried using oatmeal instead and the result was so successful that I now usually do it this way.

If using salted goat's cheese, don't add salt to the recipe.



## Instructions

- 1** Generously butter a 23cm springform cake tin.
- 2** Beat the cheese with a wooden spoon until smooth, then add the melted butter, oatmeal, semolina or flour, salt, sugar, eggs and orange zest and juice, and mix well (feel free to whiz the ingredients in a food processor). Fold in the raisins, if using.
- 3** Spoon the mixture into the cake tin and place in an oven preheated to 170°C/Gas Mark 3. Bake for about 25 minutes, until just set, with a slight wobble in the centre.
- 4** Serve hot, warm or at room temperature with some fresh fruit or fruit compote, and, if you like, yoghurt or soured cream.

## Ingredients

650g curd cheese, cream cheese or soft, very mild goat's cheese (preferably unsalted)  
 75g unsalted butter, melted and cooled slightly  
 3 tbsp fine or medium oatmeal, semolina or wholemeal flour  
 1 Pinch sea salt  
 100g caster sugar  
 2 medium eggs, lightly beaten  
 2 oranges, finely grated for zest, plus 1tbsp of juice  
 3 tbsp raisins, (optional)  
 1 jar fruit compote or fresh fruit, to serve  
 1 pot yoghurt or soured cream, (optional) to serve

**Serves 10**

**Total time required 30 mins**

Preparation time: 5 mins

Cooking time: 25 mins

Recipe published with permission from Bloomsbury.

