Cheesecakes

When cheese and cake unite to make a dessert, you know it makes heavenly sense. From New York-style baked cheesecakes to gelatin-set fridge creations, the cheesecake takes many guises. Fruit sauces and toppings complement soft cheese beautifully while flowery flavors such as lavender can add a delicate touch. Chocoholics will also find their fix here, with smooth milk or dark chocolate toppings adding an extra level of naughtiness. Once you've mastered the basic version of any of these recipes, try varying the type of fruit used or even the cheese – goat's cheese can add a surprisingly pleasant tang to your favorite cheesecake.



Blueberry Cheesecake

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For a rich and indulgent dessert try Simon Rimmer's creamy cheesecake, topped with marinated blueberries

American Baked Cheesecake

From James Martin, a cheesecake to die for - studded with bourbon-soaked sultanas and served with wonderfully sticky fried bananas

Baked Ricotta and Lavender Cheesecake

Frank Bordoni stirs up a sweet sensation with this fabulous lavender infused cheesecake on a delicious almond sponge base

Black Forest Cheesecake

A crunchy biscuit base plus a cherry filling equals a divine dessert in this delightfully easy recipe from Sophie Grigson

Chocolate Swirl Cheesecake

Chocolate and cheesecake combined in one dessert? What more could you ask for?!

Lemon Cheesecake

Try James Martin's luscious lemony cheesecakes for an easy and elegant answer to a speedy but special dessert

St Honore-style Cheesecake

For a real treat, try Simon Rimmer's gloriously indulgent version of a classic French gateau, a must for chocaholics

Vodka Orange Cheesecake

Rich and indulgent, this delicious no-bake cheesecake by Danny Boome is simple to make and gelatine-free

Wonderful White Chocolate Cheesecake

Mary Berry's luxuriously smooth cheesecake is a real treat. Serve very thin slices as it is very rich - but so delicious!

Orkney Fudge Cheesecake

Sue Lawrence naughty no-cook cheesecake has a smooth cream cheese topping flecked with chewy chunks of fudge, piled on an oaty biscuit base