**Lyn's cherry cheesecake**  
(From the revised edition of The Cook's Companion)

The charm of this cheesecake is the contrast between the smooth, creamy filling and the fresh, juicy cherries. The filling is equally delicious used as a pastry cream for tartlets.

The cherries can be stewed or preserved, but I love this recipe best when they are uncooked but very juicy. The pips must be removed.

**INGREDIENTS**200g butter, melted  
1 tsp ground ginger  
350g wheatmeal biscuits, crushed into crumbs  
250g cream cheese or mascarpone  
2 tbsp kirsch  
1/2 cup pure icing sugar, sifted  
300ml creme fraiche  
300ml cream, stiffly whipped  
500g cherries, rinsed and stoned