

Baked Lemon Cheesecake



Ingredients:

250g pack plain sweet biscuits

125g butter, melted

3 eggs

½ cup caster sugar

750g pack cream cheese, softened

1 tablespoon fine lemon rind

¼ cup lemon juice

What to do:

- 1) Line base and side of spring form tin with foil. (Don't forget to roll in a ball and recycle afterwards.)
- 2) Preheat oven to 180c.
- 3) Bash or process biscuits until finely crushed.
- 4) Combine butter and biscuit crumbs in bowl.
- 5) Press mixture onto base and sides of prepared tin. Leave a 5cm gap from the top.
- 6) Place in fridge to firm up.
- 7) Beat eggs and sugar in a bowl with electric mixer until thick and creamy.
- 8) Add the cheese rind and juice beating until smooth.
- 9) Place pan on baking tray.
- 10) Pour cheesecake mixture into base and bake in oven for about 1 hour until just firm.
- 11) Chill for 3 hours or overnight. (we can't wait that long though)