

Baked Cheesecake

<p>1 400gr packet digestive biscuits 200 gr butter or non- dairy spread 600 gr soft cream cheese 100 gr caster sugar 2 tbsps. cornflour 4 eggs 1 teasp. vanilla essence Rind of a lemon or orange 250 gr crème fraiche Fruit to garnish</p>	<p>1 x 23 cm spring form cake tin. Line the cake tin with baking parchment. Put the digestive biscuits in a strong plastic bag with a seal (Zip lock). Melt the butter in the microwave. Mix with the crushed biscuits until well mixed. In a large mixing bowl, weigh the cream cheese, sugar, cornflour. Add the eggs, vanilla paste and the grated lemon rind. Beat 'til smooth, with a hand mixer. Pour into the biscuit lined cake tin, smooth the top. Place in a moderately warm oven about 160° for 40 minutes. Remove from oven and gently pour the crème fraiche on top, spread carefully. Pop back in oven for a further 10 minutes. The cheesecake will still be a bit wobbly in the middle, turn oven off and allow the cheesecake to set. Cool in the fridge. When ready to eat remove from fridge, slide a thin spatula knife all around the edge of the cheesecake. Place the cheesecake on top of a jam jar and unclip the tin, gently push the cheesecake upwards to remove cake from tin. Place cake on a flat plate and gently with spatula loosen the base of the tin, removing the parchment paper. This can be a bit tricky. Decorate the top with fresh berries or leave plain.</p>
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