

Baked cheesecake



Classic baked cheesecake

330g cream cheese, softened

500g ricotta

4 eggs

1 $\frac{1}{3}$ cups (295g) caster (superfine) sugar

$\frac{1}{4}$ cup (60ml) lemon juice

1 tablespoon grated lemon rind

$\frac{1}{2}$ teaspoon vanilla extract

1 $\frac{1}{2}$ tablespoons cornflour (cornstarch)

1 $\frac{1}{2}$ tablespoons water

base

$\frac{1}{3}$ cup (40g) almond meal (ground almonds)

$\frac{3}{4}$ cup (105g) plain (all-purpose) flour

$\frac{1}{4}$ cup (55g) caster (superfine) sugar

90g butter, chopped

Preheat oven to 150°C (350°F). To make the base, place the almond meal, flour, sugar and butter in a bowl. Rub the mixture with your fingertips until a rough dough forms. Line the base of a lightly greased 20cm-round springform tin with non-stick baking paper. Using the back of a spoon, press the mixture into the base. Bake for 15 minutes or until light golden. Set aside. To make the filling, place the cream cheese, ricotta, eggs, sugar, lemon juice and rind and vanilla in the bowl of a food processor. Combine the cornflour and water until smooth and add to the cheese mixture. Process the mixture until smooth. Lightly grease the sides of the tin and pour the filling over the base. Tap the tin lightly to remove any air bubbles. Bake for 1 hour. Turn the oven off and stand

the cake for 1 hour, leaving the door closed. Refrigerate until cold and serve with fresh berries. Serves 10.