

Lemon meringue cheesecake



[Marisa Olivier](#)

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Serves 10-12

Recipe by Katelyn Williams

400g biscuits, crushed

100g butter, melted

540g full fat cream cheese, softened

150g Selati Castor Sugar

3 eggs

20ml double cream

1 tsp vanilla extract

Juice and finely grated zest of 1 lemon

$\frac{1}{2}$ cup store-bought lemon curd (optional)

4 egg whites

120g Selati Castor Sugar

Preheat the oven to 160C. Grease and line a 22cm spring form cake tin with baking paper.

Combine biscuits and butter and press into the bottom and up the sides of the tin to form a crust.

Beat the cream cheese until soft and smooth then add the castor sugar, eggs, double cream, vanilla, juice and lemon

zest. Spread a thin layer of lemon curd over the crust then pour in the cheesecake filling.

Whip the egg whites until soft peak stage then add the castor sugar gradually until the meringue is glossy and the sugar is dissolved.

Top the cheesecake with the meringue mixture, using a spoon to create soft peaks.

Bake for 1 hour then leave the door slightly ajar (or place a wooden spoon in the oven door to keep it open), switch the oven off and allow the cheesecake to cool completely.

Refrigerate until set then serve.