

Baked Cheesecake Recipe

Base:

70g x Self-raising Flour
140g x Flour
50g x Castor Sugar
5m x Lemon Rind
80g x Salted Butter
1 x Large Egg

Filling:

750g x Cream Cheese Softened
210g x Castor Sugar
35g x Flour
4 x Large Eggs
170g x Fresh Cream

Topping:

15m x Castor Sugar
15m x Corn Flour
1 x Tin Granadilla Pulp

Base:

Process the flours, sugar, lemon rind and butter for 30 seconds or until crumbly. Add the egg and process until the mixture comes together. Knead gently on a floured surface, wrap the dough with a plastic wrap and refrigerate for 20 minutes or until firm.

Pre heat the oven to 210 Degrees, roll the pastry between two sheets of baking paper until large enough to fill the base and sides of a 23 cm springform cake tin. Ease into the tin and cut the edges. Bake blind for about 10 minutes, remove the baking paper and beans, flatten the pastry lightly with the back of the spoon and bake again for about 5 minutes and allow to cool.

Filling:

Reduce the oven to 150 degrees, beat the cream cheese, sugar and flour until smooth. Add the eggs, one at a time beating after each addition. Beat in the cream. Pour the filling into the pastry case and bake for about 1 h 30 minutes or until almost set. Allow to cool and refrigerate.

Topping:

Combine the castor sugar and corn flour with two tablespoons of water on the stove, stir then add another two tablespoons of water and granadilla pulp. Stir until boiling and thick in consistency, cool and spread on the cake.

Prep Time: 20 minutes

Baking Time: 1 h 30 minutes

Serves: 16 People

No-bake Cheesecake Recipe

Base:

100g x Butter Melted or similar
250g x Tennis Biscuits

Filling:

600g x Smooth Cottage or Cream Cheese
100g x Icing Sugar
285 x Fresh Cream
1 x Tsp Vanilla Essene

Base:

Line a 20cm lose bottomed tin with baking parchment / grease proof paper.
Put the biscuits in plastic bag and crush to crumbs with a rolling pin.

Transfer the crumbs to a bowl, then pour over the melted butter. Mix thoroughly until the crumbs are coated with butter. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hour to set firmly.

Filling:

Place the cottage cheese, icing sugar and vanilla essence in a bowl, then beat with an electric mixer until smooth.

Whip the cream until soft peaks and fold the cream into the cream cheese mixture. Spoon the mixture into the prepared baking tin working from the edges inwards making sure that there are no air bubbles or pockets.

Smooth the top of the cheesecake mixture with a spatula. Leave it to set in the fridge overnight.

To un-mould your cheesecake, place the cake tin on top of the (tin of baked beans), then gradually pull the sides of your tin down

Slip the cake onto a serving plate, removing the lining paper and the base

Enjoy the cake on its own or with a swirl of chocolate.

Prep Time: 20 minutes

Chilling Time: Overnight

Serves: 16 People
