

Courtesy of The Red Cross – Please Donate



Baked Gourmet Cheesecake

250g plain sweet biscuits, finely crushed
140g butter, melted
375g cream cheese
¾ cup caster sugar
1 tablespoon flour
2 eggs, separated
1 whole egg
250g sour cream
1 tablespoon lemon juice
1 tablespoon caster sugar, extra
cream and fruit or grated nutmeg to serve

1. Preheat the oven to 150°C. Line a non-stick 20cm cake tin with baking paper.
2. Place the crushed biscuits and butter in a bowl and mix well. Press the biscuit mixture onto the base and almost to the top of the sides of the cake tin. Refrigerate while preparing the filling.
3. Place the cream cheese in a bowl and mix until soft. Add the sugar, flour, 2 egg yolks, whole egg, sour cream and lemon juice. Mix until combined. Set aside.
4. In a separate bowl, beat the egg whites until soft peaks form. Beat in the extra sugar.
5. Fold the egg white into the cream cheese mixture. Pour the mixture into the prepared crumb base.
6. Bake for about 1 hour or until the cake is just firm. Allow to cool in the oven with the door ajar. Refrigerate until firm. Remove from the baking tin and place on a serving dish.
7. To serve, top the cheesecake with cream and fruit of your choice or sprinkle with grated nutmeg.

Serves 8-10.



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