



BAKED CHEESECAKE

This classic treat boasts a velvety texture, a golden biscuit base, and a burst of fruity goodness on top. With just the right balance of sweetness and creaminess, this cheesecake is bound to become your go-to dessert for any occasion.



SERVES
8



PREP TIME
15 MINS



BAKE TIME
55 MINS



DIFFICULTY
HARD



SCAN TO WATCH
THE RECIPE VIDEO

INGREDIENTS

Cheesecake biscuit base

- 200 g tennis biscuits
- 120 g Creamline Salted Butter

Toppings

- 200 g mixed berries
- icing sugar

Cheesecake filling

- 500 g cream cheese, room temperature
- 2 tbsp flour
- 1 tsp vanilla extract
- ½ cup sour cream
- 1 ½ cup caster sugar
- zest of 1 lemon

DIRECTIONS

Cheesecake biscuit base

1. Preheat oven to 160°C.
2. Using cooking spray or butter, grease a 20cm springform cake pan, line with baking paper and set aside.
3. Break up biscuits roughly into pieces. Place in a Ziplock bag, and using a rolling pin, crush biscuits until it resembles fine crumbs.
4. Transfer crumbs into a bowl. Melt Creamline Butter, add to the biscuit crumbs and combine well.
5. Pour crushed biscuits into the prepared cake pan. Using a spatula to roughly spread it out over the base and up the walls. Use something with a flat base (like a measuring cup) and vertical edges to press the crumbs and flatten the base.

Cheesecake filling

1. Using a stand mixer or handheld beater, beat the cream cheese until smooth, ensuring that there are no lumps visible.
2. Add flour, beat until just combined. Add vanilla, sour cream, sugar and lemon zest. Beat until just combined. Add eggs one at a time, beat in between until just combined.
3. Pour batter into prepared pan with crust. Bake for 55 minutes. The top should be slightly golden and not cracked. It should jiggle slightly when you shake the pan.
4. Remove from the oven and cool completely. Place in the fridge for 4 hours to set in the pan.
5. Remove springform pan sides. Use overhang paper to slide the cheesecake off the pan. Then slide the cheese cake off the paper.
6. Top with mixed berries and dust with icing sugar.



To ensure a firm cheesecake, leave it in the pan in the fridge overnight.