



RECIPES

Baked Raspberry and Lemon Cheesecake

Make this scrumptious cheesecake for a special weekend treat. The creamy, zesty filling is dotted with tart raspberries to make a not overly sweet dessert best shared with lots of friends.

SERVES 12

Recipe by Claire Aldous

Photography by Claire Aldous

INGREDIENTS

Base

250 grams biscuits, I like to use ginger nut or Amaretti but use your own favourite

80 grams melted butter

Filling

500 grams cream cheese at room temperature

250 grams sour cream

250 grams crème fraîche

375 gram tin condensed milk

finely grated zest 2 large lemons

1 teaspoon vanilla extract

3 tablespoons custard powder

4 large eggs, size 7

2 cups fresh or frozen raspberries, not thawed

To serve

¾ cup cream, softly whipped

fresh raspberries and passionfruit for garnish

METHOD

Grease a 24cm springform cake tin and fully line with baking paper.

Preheat the oven to 180°C (not fan bake)

Base: Blitz the biscuits in a food processor until fine crumbs. Add the butter and process again. Tip into the tin and press firmly into the base and ½cm up the sides. Chill until ready to cook.

Filling: Put the cream cheese and sour cream in the food processor and blend until smooth. Scrape down the sides then add all the remaining ingredients except the raspberries and blend again, ensuring there are no lumps.

Pour into the tin then gently dot the raspberries over the top.

Bake on the middle shelf for 30 minutes then reduce the temperature to 150°C and cook for about another 15-20 minutes or until the centre is set but still has a slight wobble. Don't overbake the cheesecake as it firms up on cooling and you want a silky, set filling.

Turn off the oven and wedge the door open a few centimetres and leave the cheesecake to cool inside for 2 hours.

Remove from the oven and when completely cool, cover and refrigerate. Remove from the fridge and take out of the tin 30 minutes before serving.

To serve: Dollop over the whipped cream and spoon over the passionfruit pulp. Top with raspberries. **Serves 12.**

Cook's note: If passionfruit isn't available, jars of passionfruit syrup are available at good food stores and supermarkets.