



Baked Cheesecake

An Antarctic favourite

Recipe by Kerryn Oates

INGREDIENTS

Base

- 90g Scotch finger biscuits
- ½c almond meal
- 50g butter, melted.

Filling

- 600g cream cheese
- ¾c sour cream
- 2 eggs
- 1c caster sugar
- 1 tsp vanilla

Topping

- Your choice of a seasonal fruit puree swirled in, melted peanut butter or chunky fruit pieces dropped in...use your imagination, go wild!

VARIATIONS

- Add a thin layer of jam between base and middle layer
- Top with lemon curd when cool.

DIRECTIONS

Base

1. Process and mix base ingredients until combined.
2. Line a 22cm tin, and press biscuit crumb mixture into the base and sides of the tin.

Filling

3. Process cream cheese until smooth.
4. Add other ingredients. Mix until combined.

Topping

5. Top with your choice of seasonal fruit puree, chunks of fruit, peanut butter...whatever you'd like!

Cook

6. Bake at 140° for 55 mins until mostly set, but still with some wobble in the centre.
7. Refrigerate when cool.



Sundays
with Lucie Cutting
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