

Baked Lemon Cheesecake



Serves 8

Prep 15 mins

Cooking 30 - 45 mins

Easy

Ingredients

50g unsalted butter
150g ginger biscuits, crushed
500g mascarpone cheese
finely grated rind & juice of 2 lemons
100g caster sugar
2 large eggs, separated
fruit coulis to serve

For the fruit coulis

400g of fruit (blueberries for example)
1 tbsp of sifted icing sugar

1. Preheat oven to 180C/ 160C Fan/ Gas 4. Grease and line the base of a 25cm spring-form cake tin or loose bottomed tin.
2. Melt the butter in a pan and stir in the crushed biscuits. Use the mixture to line the tin, pressing the mixture about 5 mm up the sides.
3. Beat together the cheese, lemon rind and juice, sugar and egg yolks until smooth.
4. Whisk the egg whites until they are stiff and fold into the cheese and lemon mixture.
5. Pour the mixture into the tin and bake for about 35 - 45 minutes or until just set. Don't worry if it cracks or sinks - this is normal.
6. Leave the cheesecake in the tin to cool.
7. To make the fruit coulis, cook the blueberries for 5 minutes with 2 tbsp of water. Sieve the mixture, then stir in 1 tbsp of sifted icing sugar. Leave to cool before serving.
8. Serve the cheesecake with the fruit coulis.