Baked Ricotta Cheese Cake

Serves 8 -10   **Prep 35 mins**   **Cook:1 hour + 1h cooling**   **Easy**

Ingredients

Base
150g plain flour
55g caster sugar
100g unsalted butter, cubed + extra for tin

Filling
330g soft cheese
500g ricotta
295g caster sugar
4 tbsp lemon juice
2 tbsp lemon zest, finely grated
1 tsp vanilla extract
1 tbsp cornflour
5 eggs

1. Heat the oven to 150C/ Fan 130C/ Gas 2. Lightly butter a 22 cm spring form cake tin and line the bottom with non-stick baking paper.

2. To make the base, put the flour, sugar & butter in a food processor and blitz for 1 min or until a rough dough forms. Using the back of a spoon, press the mixture into the bottom of the prepared tin. Bake for 30 - 35 mins or until golden and just cooked. Set aside to cool slightly.

3. While the base is baking, make the filling. Put the soft cheese, ricotta, sugar, lemon juice and zest and vanilla in a food processor and blitz until smooth. Put the cornflour and 1 tbsp water in a small bowl and mix until smooth. Add the cornflour mixture and the eggs to the filling and blitz to combine.

4. Lightly rebutter the sides of the cake tin and pour the filling over the base, tapping gently to remove any air bubbles.

5. Bake for 50 mins - 1h or until the cheesecake is a light golden colour and just set. Allow to cool in the closed oven for 50 mins.

6. Refrigerate for 1h or until chilled. Remove the cheesecake from the tin and put on a plate to serve.