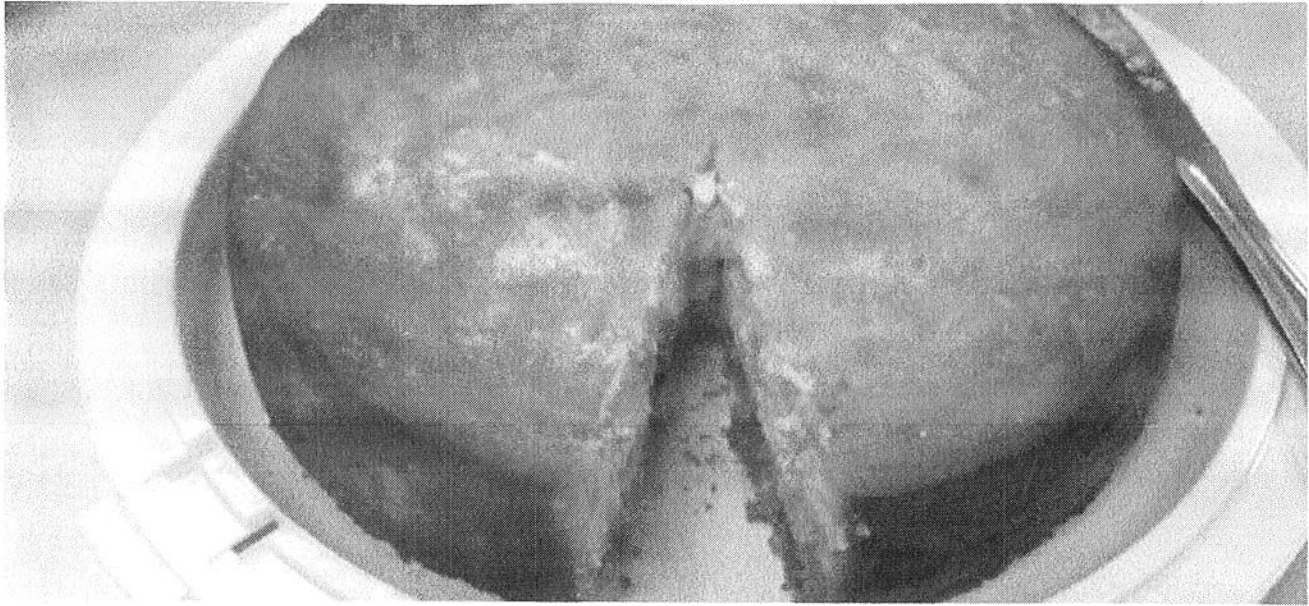


Baked Cheesecake .



Ingredients

Pastry

100g butter

70g castor sugar

1 egg

1 ½ cups plain flour

Filling

100g sugar

70g butter

1 tsp grated lemon rind

¾ cup milk

3 eggs, separated

1 ½ tbsp corn flour

250g cream cheese

250g ricotta cheese

Beautiful baked cheesecake. Recipe by Louise Harper.

Method

STEP 1

For the pastry, cut the butter into cubes and combine with the rest of the ingredients in a food processor.

STEP 2

Roll out to line a spring form tin, then refrigerate while making the filling.

STEP 3

Beat the egg whites until soft peaks form.

STEP 4

Beat the rest of the ingredients together, then fold in the egg whites.

STEP 5

Pour the filling into the pastry case, and bake at 200 degrees for ten minutes.

STEP 6

Lower the temperature to 160 degrees and bake for another hour

STEP 7

Allow to cool before releasing from the spring form tin.



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