



NEW YORK BAKED VANILLA CHEESECAKE

Recipe supplied by Queen.



NORMAL



30 MINS



75 MINS



10 SERVES

Ingredients

Biscuit Base

- 250 g plain, sweet biscuits, finely crushed
- 125 g butter, melted

Cheesecake Filling

- 900 g cream cheese, softened
- 1 and 1/2 cup (330g) caster sugar
- 1 tbsp Queen Organic Vanilla Bean Paste
- 1 lemon, zest & juice
- 1/4 cup (40g) plain flour
- 4 large eggs
- 1 cup (250ml) sour cream

Berry Coulis

- 300 g frozen raspberries
- 1/3 cup (75g) caster sugar
- 1/4 cup (60ml) water
- 1 tbsp (20ml) lemon juice
- Fresh berries, to serve

Instructions

Base

Preheat oven to 180°C (fan forced). Grease and line a 23cm spring-form cake tin with baking paper. Mix together butter and biscuits, then press into prepared tin. Chill until firm.

Filling

In a separate large bowl, beat cream cheese, sugar, Queen Organic Vanilla Bean Paste, lemon juice and zest until smooth and well combined. Sift in flour and mix until combined. Add eggs one at a time, beating after each addition. Fold in sour cream until smooth. Pour mixture over prepared base. Place in oven then reduce temperature to 140°C (fan forced) and bake for approximately 75 minutes or until filling has a slight wobble in the middle. Turn oven off and allow to cool completely in the oven, then chill overnight.

Berry Coulis

In a small saucepan, combine water, sugar, lemon juice and raspberries over low heat and stir until sugar has dissolved and berries have softened. Puree mixture, then push through a mesh strainer to remove the seeds. Allow to cool before pouring over chilled cheesecake to serve. Top with fresh berries.