

The logo for 'Le Bon Baker' is centered at the top of the page. It consists of the words 'Le Bon' stacked above 'Baker' in a black, handwritten-style script font. The text is set against a light orange circular background.

Le Bon
Baker

LEMON CHEESECAKE

Ingredients

200g plain biscuits

125g butter, melted

500g Philadelphia cream cheese, room temperature

1/2 cup caster sugar

2 tbsp lemon zest,

2 eggs

+ Lemon curd (recipe below)

+ Whipped cream to serve

Method

Preheat oven to 180 degrees Celsius or (350F).

Lightly grease a springform cake tin and line the base with baking paper.

In a food processor, add the biscuits and then pulse until finely chopped.

Add butter and stir until combined.

Turn biscuit mixture into cake tin and press evenly on base and sides.

Allow to cool in the fridge for approximately 30 mins.

In a bowl, beat cream cheese until smooth, then add sugar and lemon size and continue to beat until just combined. Add eggs one at a time, and beat until smooth.

Evenly pour mixture into cake tin and place on a baking tray.

Bake for 25 - 30 mins, or until just set in the centre.

Turn off oven and leave cheesecake in the oven with the door ajar for a couple of hours or until completely cool. Chill in the fridge for 2 hours.

Make lemon curd (recipe below).

Pour curd over cheesecake and then chill in the fridge until serving.

Serve cheesecake with whipped cream.

Enjoy!

LEMON CURD

Ingredients

100g unsalted butter
2 large juicy lemons, zested and juiced
3 large eggs
150g caster sugar
Pinch of nutmeg

Method with appliance

Turn on your ThermoCook Pro M 2.0
Place all ingredients into the jug.
Whizz with the blade attachment for 10 seconds on speed 7.
Scrape down the sides.
Insert the stirring tool and cook for 15 minutes on 80°C on speed 3.
Enjoy warm or cold!
Pour into sterilised jars and refrigerate.

Method by hand

Melt the butter in a medium saucepan over low heat.
Add the sugar, nutmeg and lemon zest and juice and stir until sugar dissolves.
Whisk in the eggs one by one and continue to cook over a low heat. Careful with the temperature, you don't want to end up with scrambled eggs. Stir until the mixture thickens, enough to coat the back of a spoon (approximately 15 minutes).
Enjoy warm or cold!
Pour into sterilised jars and refrigerate.