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CLASSIC BAKED CHEESECAKE

(Makes 2 Individual small cheesecakes)

INGREDIENTS

Biscuit Base:

50g Marie Biscuits
30g Butter | Melted

Toppings:

Strawberries | Blueberries | Raspberries
Icing Sugar | for dusting

INGREDIENTS

Cheesecake Filling:

125g Cream Cheese | Softened
½ Tbsp. Plain Flour
¼ tsp. Vanilla extract
32g Sour Cream

83g Caster Sugar
Zest of ½ Lemon
1 small Egg | at room temperature

METHOD

Preheat oven to 160°C

Get a loose bottom tart tin. Rub with butter or use spray & cook.

Biscuit base:

1. Break up biscuits roughly by hand and place in a food processor.
2. Blitz until fine crumbs. Add butter, briefly blitz until dispersed and it resembles wet sand.
3. Pour into the prepared tart tin. Use a spatula to roughly spread it out over the base and up the walls.
4. Use your fingers to press the crumbs up the wall almost to the top of the sides, and flatten the base.

Filling:

1. Use a whisk to mix the cream cheese until smooth.
2. Add flour, mix until just combined.
3. Add vanilla, sour cream, sugar and lemon zest. Mix until just combined.
4. Add the egg, mix until just combined. DO NOT OVER MIX, you do not want to aerate the batter.
5. Pour into prepared crust.
6. Bake for 35-40 minutes. The top should be a very light golden brown, not cracked, and near perfectly flat. It should jiggle slightly when you gently shake the pan.
7. Cool the cake in the oven with the door open slightly, then refrigerate for 45 minutes.
8. Once cooled, top with berries and dust with icing sugar!

