



Bec's Classic Lemon Cheesecake

Base

200g butternut cookie crumbs
125g melted unsalted butter
1 tsp ground cinnamon

Filling

500g cream cheese
1 ½ cans of condensed milk
½ cup lemon juice
Finely grated zest of one lemon
Finely grated zest of one lime
1 tsp vanilla extract
2 tsp gelatin powder
1 ½ tbsp boiling water

Chantilly cream

600ml thickened cream
2 tbsp icing sugar

1. Line a 22cm springform cheesecake tin with baking paper and set aside
2. Process biscuits to a fine crumb, then combine in a bowl with cinnamon and melted butter
3. Firmly press biscuit mixture into the base of your prepared cake tin and store in fridge or freezer while you make the filling
4. To make the filling, add cream cheese to the bowl of your electric mixer and beat until smooth
5. Next, beat in the condensed milk, followed by the lemon juice and vanilla. At this stage, also add only half the lemon zest and half the lime zest (reserve the rest for decoration)
6. Briskly stir the gelatin powder into the boiling water until dissolved
7. With the beaters on, slowly add the gelatin to the cheesecake filling mixture
8. Once thoroughly combined, pour filling over the cheesecake base and place in fridge for a few hours until firm (or overnight preferably)
9. Only make the Chantilly cream JUST before you are ready to serve. Add the thickened cream and icing sugar to a small mixing bowl and beat with electric beaters until the cream reaches the right consistency – nice and firm, holding its shape.
10. When ready to serve, top the cheesecake with the cream and sprinkle with reserved lime and lemon zest