



Classic New York Cheesecake

Base

125g Gingernut biscuits
125g Shredded Wheat biscuits
150g melted butter

Filling

500g cream cheese
140g caster sugar
120g sour cream
3 large eggs at room temperature
Zest of 1 lemon
1 tsp vanilla extract
100ml pouring cream

Topping

180g sour cream
50g icing sugar
Ground nutmeg

1. Line a 20cm cheesecake tin with baking paper and preheat oven to 140 degrees Celsius
2. Process biscuits to a fine crumb and stir in melted butter. Should be consistency of wet sand
3. Press crumb evenly into the base and up the sides of the cake tin and keep in freezer while you make the filling
4. Beat cream cheese and caster sugar until smooth
5. Add sour cream, vanilla, zest and eggs and continue beating until well incorporated and smooth
6. Finally add the pouring cream and beat until mixed well
7. Pour filling over biscuit base and place cheesecake on the middle shelf of the oven. Beneath the cheesecake, place a baking tray with hot water
8. Bake for 1 hour or until the edges of the cake are beginning to rise, and the centre of the cake should still be a little wobbly
9. Set cheesecake aside and turn the oven to 180 degrees Celsius while making the topping

10. Whisk sour cream and icing sugar together in a small bowl until smooth, then pour and spread on top of the cheesecake
11. Return the cake to the oven for 15 mins
12. Let the cheesecake cool before chilling for 2-3 hours in the fridge or preferably, overnight.
13. Before you are ready to serve, sprinkle the top with some freshly grated nutmeg