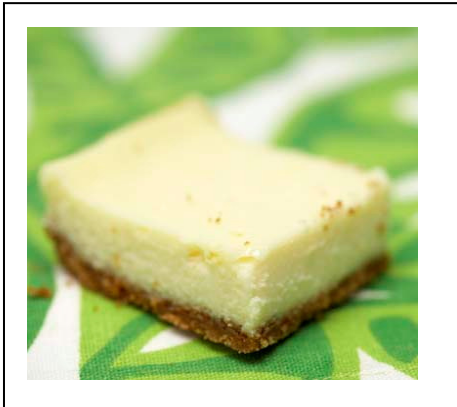


BAKED LEMON CHEESECAKE



Food Fact:-

Lemons are high in Vitamin C, and also contain Vitamins B & E, potassium, magnesium and other important minerals

They act as a stimulant to the immune system and are useful as an anti-bacterial mouthwash, diluted half and half with hot water

Preparation time 10 mins

Cooking time 15 mins

Serves 4-6



BAKED LEMON CHEESECAKE

Ingredients

Dish: 20 cm (8") deep pyrex dish, greased

1. Melt butter on HIGH power for 20-20 sec or until melted. Stir in biscuits and cinnamon. Press into base of dish.
2. Blend cream cheese and cottage cheese together until smooth, add sugar, cornflour, lemon rind, soured cream and egg yolks.
3. Whisk egg whites until stiff and carefully fold into the cheese mixture. Sprinkle the sultanas over the biscuit base and pour over the filling mixture.
4. Cook on Combination: GRILL 1 and SIMMER power for 8-12 mins or until the filling has set and is golden brown.
5. Chill before serving.

75 g (3 oz) butter
175 g (6 oz) digestive biscuits, crushed
5 ml (1 tsp) cinnamon

Filling:
175 g (6 oz) cream cheese
175 g (6 oz) cottage cheese
75 g (3 oz) caster sugar
25 g (1 oz) cornflour
1 lemon, grated rind of
150 ml (1/4 pt) soured cream
2 eggs, separated 50 g (2 oz) sultanas

