

Becky Bakes...

## BAKED LEMON CHEESECAKE

55g Unsalted Butter  
175g Ginger Nut Biscuits, crushed  
3 Lemons, zest and juice  
300g Ricotta Cheese  
200g Greek Yoghurt  
4 Eggs  
1 heaped tablespoon Cornflour  
100g Caster Sugar  
½ teaspoon Icing Sugar + extra lemon zest for decoration

Serves 8-10

Cook in the oven in a 20cm diameter spring-form or loose-bottom tin

1. Oven on to Gas mk. 4, 180C, (160C fan), 350F.
2. Lightly grease the tin and line the base with greaseproof paper. Stand the assembled tin on a baking tray
3. Gently melt the butter on the hob in a small saucepan, then stir in the biscuit crumbs. Press firmly and evenly into the base of the tin.
4. Put the lemon zest and juice, ricotta, yoghurt, eggs, cornflour and caster sugar in a large mixing bowl and beat together until smooth
5. Pour the mixture over the biscuit crumb base.
6. Cook for 1 – 1¼ hours, or until firm and browned at the edges. Leave to cool in the tin
7. When cool, run a sharp knife around the edge of the tin, then release the spring and carefully lift the sidewall of the tin from the base. Ease the knife between tin's base and its liner and gently slide the cheesecake onto a serving plate
8. Dust the top of the cheesecake evenly with icing sugar then add the remaining pieces of lemon zest to decorate

For a Demonstration of this recipe find me on YouTube:

[\(9\) Becky Bakes... Baked Lemon Cheesecake - YouTube](#)

