



PARTY CHEESECAKE

PREP TIME: 2.5 hours

COOK TIME: 60 mins

SERVES: 8

INGREDIENTS

Crust:

250g packet of plain digestive biscuits.
125g butter, melted

Filling:

500g cream cheese, softened
2 tablespoons flour
3/4 cup caster sugar
3/4 cup sour cream
1 teaspoon vanilla extract
1 teaspoon grated lemon rind
2 tablespoons lemon juice
3 eggs

METHOD

Preheat the Cookswell oven, and take the cream cheese out of its box and let it warm on the counter while you prepare the crust. Rub the sides of a 22cm (round base) spring-form cake tin with butter, and line the base of the tin with baking paper. Cut two large pieces of aluminum foil and lay them on your work surface. Set the cake tin in the middle of the foil and fold the edges of the foil up around the sides of the tin. The foil gives you extra protection against water getting into the pan during the water bath step.

MAKING THE CRUST:

Blend the biscuits until the mixture resembles fine breadcrumbs. Add the melted butter to the biscuits and mix together (this mixture should look like wet sand and hold together in a clump if you squeeze it). Press this mixture over the base and the sides of the cake tin, leaving a 4 cm gap from the top.

Place the crust in the oven, and bake until the mixture turns to a lovely golden brown colour (this takes approximately 15 minutes). Once baked take it out and allow it to cool.

MAKING THE FILLING:

Mix in cream cheese, sugar, flour and salt: While the crust is cooling, place the cream cheese, sugar and salt in a bowl, and mix on a medium-low speed until creamy. Mix in the sour cream, lemon juice and vanilla: Add the sour cream, lemon juice, lemon rind, and vanilla to the bowl and beat on medium-low speed until combined.

Mix in the eggs: With the mixer on low speed, beat in the eggs one at a time. Wait until the previous egg has just combined into the mixture, before adding the next egg. Once eggs are combined, stir the mixture by hand a few times.





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ASSEMBLY:

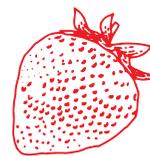
Pour the batter into the crust: Once the crust is cool enough to comfortable touch, pour in the batter and spread it into an even layer.

Transfer the cake tin into the water bath: Place the cake tin into a baking dish or roasting pan large enough to hold it. Boil a few cups of water and pour this into the roasting pan, being careful not to get splash the cheesecake batter. Fill the pan to about an inch. Although a water bath isn't strictly needed, it helps to cook the cheesecake more gently, and the steam ensures that the surface of the cake doesn't get too dry and crack.

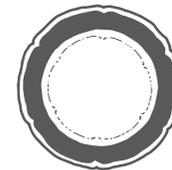
Bake for 50 minutes to 1 hour or until the batter is just set and centre wobbles slightly. Then leave the oven door slightly ajar, and close the primary air inlets- This allows the cake to cool in oven, and continue baking slowly for about one hour.

Run a knife around the edge of the cake, and chill it: After an hour, remove the cheesecake from the oven and from the water bath, unwrap the foil, and transfer it to a cooling rack. Run a thin-bladed knife around the edge of the cake to make sure it's not sticking to the sides (which can cause cracks as it cools).

Let the cheesecake cool completely on the rack, then refrigerate the cake for at least 4 hours before serving.



Serve topped with raspberries, blueberries or any chopped fresh fruit. They can be plain or tossed with fruit syrup.



Substitute the crust with graham cracker crumbs, gluten free cookies, gingersnaps or chocolate wafers.



COOKSWELL OVEN COOKING TIPS

Begin cooking when the coals are lit. The charcoal should look grey and there is no smoking. Close small air inlet doors according to the amount of heat needed – (open for more heat, close for lower heat).

When you put your dish into the oven, make sure the dish doesn't touch the sides of your jiko. Once you've finished cooking your cheesecake, use your oven for any other items you need to cook.

If you are done cooking, leave the doors open to let the oven slowly cool down. When the doors and grill are warm to the touch, use a supabrite or durable cloth to wipe off any food that has spilled. This reduces wear and tear, as well as keeps dishes from retaining a smoky flavor.

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