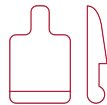




Lemon Curd Crumble Cheesecake Slice



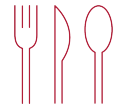
DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINS



COOKING TIME: 1 HOUR



SERVES: 12-16

Ingredients

Base:

- 1 cup plain flour
- 1/4 tsp baking powder
- 1/2 cup brown sugar
- 1/2 cup desiccated coconut
- 100g butter melted

Crumble:

- 1/3 cup plain flour, sifted
- 2 tbsp brown sugar
- 1 tsp Gewurshaus ground cinnamon
- 30g butter, chopped
- 1 teaspoon of water, if necessary

Filling:

- 375g cream cheese, softened
- 2/3 cup caster sugar
- 2 eggs
- 1/2 cup sour cream
- Finely grated rind of 1 lemon

Method

Preheat the oven on CircoTherm to 160°C. Grease and line a 28 x 18cm slice pan.

For the base: In a bowl combine the sifted dry ingredients, brown sugar and coconut. Add the melted butter and mix well. Spread the mixture evenly on to base of prepared pan and gently press. Bake for 15 minutes or until lightly golden. Cool. Reduce the oven temp to 150°C.

Make the crumble while the base is cooking. In a bowl combine the flour, brown sugar and cinnamon, add the butter and rub in until the mixture resembles breadcrumbs. Add a little water to bring the mixture together. Chill until just firm.

To make the filling: In a bowl beat the cream cheese and sugar with an electric mixer until combined. Add the eggs and beat again until smooth. Fold through the sour cream and lemon rind then spoon over the prepared base. Place teaspoonfuls of the lemon curd over the surface of the cheesecake then lightly swirl through the curd. Bake the cheesecake for 20 minutes.

Remove slice from the oven then gently sprinkle over the prepared crumble mixture. Bake a further 20-25 minutes or until just set. The centre will be a little wobbly. Cool in the oven with the door ajar. Chill until required then serve sliced with an additional drizzle of lemon curd and a little extra cream.

1/3 cup lemon curd

Extra lemon curd, for serving

Pure cream, for serving, if desired

Notes
