



# Lemon Cheesecake



DIFFICULTY: EASY



PREPARATION TIME: 20  
MINUTES



COOKING TIME: 1 HOUR



SERVES: 10-12

## Ingredients

200 g shredded wheatmeal biscuits, finely crushed  
90 g butter, melted  
3 x 250 g packets cream cheese, at room temperature  
220 g caster sugar  
¼ tsp salt  
2 tbsp cornflour  
1 tsp vanilla essence  
2 tsp finely grated lemon rind  
2 tsp lemon juice  
3 large eggs  
1 egg yolk  
250 ml sour cream

## Method

Preheat the oven on CircoTherm® at 160°C. Grease and line the base of a deep sided 23cm springform cake tin.



Mix the crushed biscuits with the melted butter, stir to combine and then press evenly into the base of the prepared cake tin.



Bake in the oven for 10 minutes until golden. Remove from the oven and allow the base to cool while you prepare the filling.

In a large electric mixing bowl, beat the softened cream cheese for 2 minutes. Continue beating on a low speed and add the sugar, salt and cornflour. Add the vanilla, lemon rind, lemon juice, eggs, egg yolk and sour cream and beat until smooth and creamy. Remember not to use a whisk as this will incorporate too much air.



Pour the mixture onto the prepared base and cover the cheesecake with a piece of aluminium foil. Place the cheesecake into the oven, select FullSteam 100°C and cook cheesecake for 1 hour. Remove foil and check the cheesecake has just set.



Allow cheesecake to stand at room temperature for 20 minutes, cover and then refrigerate for 2 hours before serving.

For further inspiration here are [5 ways to decorate your cheesecake](#).

For other popular lemon recipes and tips try:

- [Classic lemon tart recipe](#)
- [How to preserve lemons](#)
- [Growing a lemon tree at home](#)

A fully functioning steamer and oven in one, our [FullSteam](#) oven allows you to cook with VarioSteam® added moisture. Watch this video for more on how to use FullSteam:

## Notes

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This recipe is prepared with NEFF's FullSteam. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.

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