

Baked New York Cheesecake

Serves The Golden Girls or 12-16

Hands-on Time 30 minutes

Baking Time 3 hours 25 minutes

Ingredients

- 200g digestive biscuits
- 210g plus 1 tbsp caster sugar
- 1/4 tsp fine salt
- 130g unsalted butter (softened)
- 800g cream cheese (room temperature)
- 55g cornflour
- 3/4 tsp vanilla bean paste (or seeds from 1 vanilla pod)
- 1 lemon
- 4 large eggs
- 300ml sour cream

Equipment

- Food processor
- Microwaveable bowl
- Microwave
- Spatula
- 20cm springform tin
- Large mixing bowl
- Electric whisk
- Micro-grater
- Juicer
- Pastry brush
- Extra-wide tin foil
- Large deep-sided roasting tin
- Kettle of water

Method

1. Make the Base

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Blitz the digestives, 1 tbsp sugar, and 1/8 tsp salt in a food processor until fine.
- Melt 90g butter in a microwaveable bowl. Pour into the processor while running until the mixture resembles wet sand.
- Press the mixture into the base of the springform tin. Bake for 10 minutes, then reduce the oven temperature to 160°C/140°C (fan)/325°F/Gas Mark 3.

2. Make the Filling

- In a large bowl, whisk cream cheese and 30g butter for 5 minutes until lightly whipped.
- Add 210g sugar, cornflour, 1/8 tsp salt, lemon zest, lemon juice, and vanilla. Whisk briefly.
- Add the eggs and whisk until combined. Stir in the sour cream until smooth.

3. Assemble and Bake

- Brush the inside of the tin with melted butter. Wrap the tin tightly in foil to prevent water from seeping in.
- Pour the filling over the base. Tap the tin to remove air bubbles.
- Place the tin in a roasting tin and pour boiling water into the roasting tin to create a water bath.

- Bake for 75 minutes, then turn off the oven and let the cheesecake sit inside for 2 hours (or overnight).

4. Cool and Serve

- Remove the cheesecake from the water bath and let it cool completely. Chill in the fridge for a few hours before serving.
- Run a palette knife around the edge of the cheesecake before releasing the springform tin.

Enjoy!