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by Liz Robb

Rich and creamy, with a sweet biscuit base and the tang of citrus, this baked

cheesecake is an ideal dessert for summer.

Ingredients

80g butter
4-5 teaspoons of dark runny honey
160g digestive biscuits
1 lemon
A small pinch of salt
160g thick Greek yoghurt
250g soft cream cheese
A quarter teaspoon of vanilla extract
1 lime
50g golden caster sugar
2 eggs
Double cream

Servings
10
Person

Preparation

1. Lightly grease and line a loose bottomed 21cm baking tin with baking parchment.
2. To make the base, crush the digestive biscuits. Melt the butter and honey in a saucepan, turn off the heat, add the crushed biscuits and mix well together. Stir in a small pinch of salt and the finely grated zest of a lemon.
3. Spoon the mixture into the prepared tin, spread so that it is even and press down well. Cover and chill in the fridge, for an hour or so if possible.
4. Preheat the oven to 180 degrees, or 160 degrees fan oven.
5. Mix the yoghurt, cream cheese and vanilla extract together in a food processor. Whisk in the sugar and the juice and finely grated zest of a lime. Separate the eggs, add the whites and blend the mixture until well combined, but don't over whisk.
6. Pour and spread the mixture evenly onto the chilled biscuit base. Bake in the preheated oven for 30-35 minutes, then remove and allow to cool. Cover and chill in the fridge.
7. To serve, garnish with whipped and piped double cream and sprinkle on a little very finely grated lemon and lime zest.

Cooks Note

Unfortunately, low fat cream cheese is not suitable for this recipe; it needs to be full fat in order to set.
I used just 50g of sugar and, in my opinion, that is quite sweet enough; if you have a very sweet tooth you might wish to add a little more.