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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.
