



LEMON MERINGUE CHEESECAKE

CRUST

¾ Packet Tennis Biscuits
60ml unsalted butter, melted
45ml sugar

Preheat oven to 180 °C.

Crush biscuits in a food processor and mix with the melted butter and sugar. Press onto base of a 24cm springform tin. Bake in the preheated oven for about 10 minutes until golden brown. Lower oven temperature to 140 °C.

FILLING

4 x 250ml cream cheese
175ml lemon juice
310ml sugar
4 eggs
3 egg yolks
30ml lemon rind
60ml flour
5ml vanilla essence or extract

Place all ingredients in food processor and pulse until smooth. Pour into cooled crust. Bake cheesecake for about 40-50 minutes. Then remove and cool.

MERINGUE

3 egg whites
160ml castor sugar

Beat whites until fluffy, then add sugar slowly until soft peaks form. Spread onto the baked cheesecake. Bake for about 10-15 minutes or until meringue is lightly browned.