

# New York cheese cake

85g butter, plus extra for tin  
140g digestive biscuits, made into fine crumbs  
1 Tsp golden caster sugar

Position an oven shelf in the middle of the oven. Heat the oven to 180C.

Line the base of a 23cm spring form cake tin by putting a square piece of parchment paper or foil on top of the tin base and then clipping the side on so the paper or foil is trapped and any excess sticks out of the bottom.

For the crust, melt 85g butter in a medium pan. Stir in 140g digestive biscuit crumbs and 1 Tsp sugar so the mixture is evenly moistened.

Press the mixture into the bottom of the pan and bake for 10 minutes. Cool on a wire rack while preparing the filling.

## **Cheesecake filling**

900g Philadelphia cream cheese  
250g golden caster sugar  
3 tbsp plain flour  
1½ tsp vanilla extract  
finely grated zest of 1 lemon  
1½ tsp lemon juice  
3 large eggs, plus 1 yolk  
200ml soured cream stirred until smooth

## **Soured cream topping**

225ml carton soured cream  
1 tbsp golden caster sugar  
2 tsp lemon juice

For the filling, increase the oven temperature to fan 220C.

In a mixer fitted with the paddle attachment, beat 900g full-fat soft cheese at medium-low speed until creamy, about 2 minutes.

With the mixer on low, gradually add the sugar, then the plain flour and a pinch of salt, scraping down the sides of the bowl and the paddle twice.

Swap the paddle attachment for the whisk. Continue by adding the vanilla extract, lemon zest and lemon juice. Whisk in 3 large eggs and 1 yolk, one at a time, scraping the bowl and whisk at least twice. Add the soured cream and whisk to blend, but don't over-beat. The batter should be smooth, light and somewhat airy. Brush the sides of the springform tin with melted butter and put on a baking sheet. Pour in the filling - if there are any lumps, sink them using a knife - the top should be as smooth as possible. Bake for 10 minutes.

Reduce oven temperature to 110c and bake for 45 minutes more. If you gently shake the tin, the filling should have a slight wobble. Turn off the oven and open the oven door for a cheesecake that's creamy in the centre, or leave it closed if you prefer a drier texture. Let cool in the oven for 2 hours.

Combine the soured cream, 1 Tsp golden caster sugar and 2 tsp lemon juice for the topping spread over the cheesecake right to the edges. Cover loosely with foil and refrigerate for at least 8 hours or overnight.

