

# New York Baked Vanilla Cheesecake



*Recipe supplied by Queen.*

## **Ingredients**

### Biscuit Base

250 g plain, sweet biscuits, finely crushed

125 g butter, melted

### Cheesecake Filling

900 g cream cheese, softened

1 and 1/2 cup (330g) caster sugar

1 tbsp Queen Organic Vanilla Bean Paste

1 lemon, zest & juice

1/4 cup (40g) plain flour

4 large eggs

1 cup (250ml) sour cream

Berry Coulis

300 g frozen raspberries  
1/3 cup (75g) caster sugar  
1/4 cup (60ml) water  
1 tbsp (20ml) lemon juice  
Fresh berries, to serve

## **Method:**

1. Base
2. Preheat oven to 180°C (fan forced). Grease and line a 23cm spring-form cake tin with baking paper. Mix together butter and biscuits, then press into prepared tin. Chill until firm.
3. Filling
4. In a separate large bowl, beat cream cheese, sugar, Queen Organic Vanilla Bean Paste, lemon juice and zest until smooth and well combined. Sift in flour and mix until combined. Add eggs one at a time, beating after each addition. Fold in sour cream until smooth.
5. Pour mixture over prepared base. Place in oven then reduce temperature to 140°C (fan forced) and bake for approximately 75 minutes or until filling has a slight wobble in the middle. Turn oven off and allow to cool completely in the oven, then chill overnight.
6. Berry Coulis
7. In a small saucepan, combine water, sugar, lemon juice and raspberries over low heat and stir until sugar has dissolved and berries have softened. Puree mixture, then push through a mesh strainer to remove the seeds. Allow to cool before pouring over chilled cheesecake to serve. Top with fresh berries.