

CRUNCH TIME

Backed Cheesecake



Serve Information: 1 Cheesecake

INGREDIENTS:

200g plain sweet biscuits
(Arnott's Nice Biscuits)
130gm butter
1 x 395g can sweetened
condensed milk
2 lemons
1 egg
125gm cream cheese, softened
100ml thickened cream, whipped
2 strawberries with leaves on

EQUIPMENT:

Saucepan
Food processor
Pastry brush
2 x 20cm diameter springform cake tins
2 x mixing bowls
Wooden spoon
2 bowls
Electric beaters
Lemon juicer
Oven mitts
Timer
Piping bag with star shaped nozzle
Chopping board
Sharp knife
Serving plate
Several spoons
Spatula

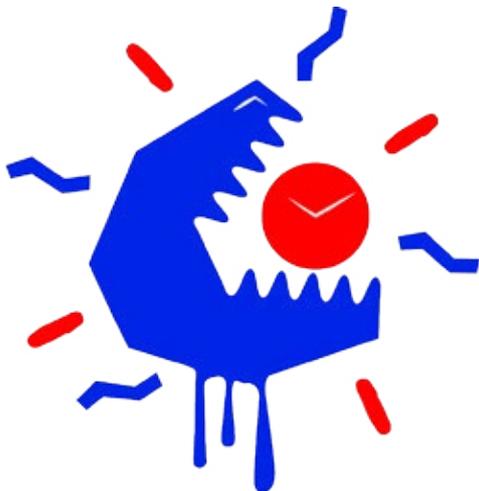


METHOD:

1. Preheat oven to 180°C
2. Melt the butter in a saucepan on the stove
3. Put the biscuits in a food processor and process until fine
4. Use a pastry brush to lightly coat a springform cake tin with melted butter
5. Mix the remaining melted butter and crushed biscuits in a bowl and press into the cake tin. Set the cheesecake base aside in the fridge
6. Separate the egg white and egg yolk
7. Using electric beaters, beat the egg white in a bowl until stiff
8. Squeeze the lemon juice
9. Add the condensed milk, lemon juice, egg yolk and cream cheese to the stiffened egg white and beat until smooth
10. Pour the mixture on top of the base in the cake tin
11. Using oven mitts, place the cheesecake in the oven and bake for 20 minutes. Set timer
12. To decorate, take the "prepared earlier" cheesecake and remove from the springform cake tin. Place on a serving plate
13. Place the whipped cream into a piping bag with star shaped nozzle. Pipe 8 rosettes evenly around the outer edge of the cake
14. Chop the strawberries into quarters
15. Place a strawberry quarter on top of each cream rosette

ADDITIONAL NOTES:

Whip cream



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