



PREP: 30mins +
overnight
chilling
COOK: 75 min
SERVES: 10

New York Baked Vanilla Cheesecake Recipe

If there's one dessert that makes people swoon, it's a New York baked vanilla cheesecake. Give your next one the Queen Vanilla treatment with a dash of our Natural Vanilla Extract with Seeds, the taste will keep them coming back for more!

Ingredients

Biscuit Base

250g digestive biscuits, finely crushed
125g butter, melted

Cheesecake Filling

900g cream cheese, softened
1 1/2 cups (330g) caster sugar
1 tbsp (20g) Queen Natural Vanilla Extract with Seeds
1 lemon, zested & juiced (approx. 45ml juice 1 tbsp zest)
1/4 cup (40g) plain flour
4 large eggs

Method - Base

STEP 1

Preheat oven to 180°C (fan forced). Combine butter and crushed biscuits, mixing to combine. Press into a 23cm springform pan lined with baking paper. Chill until cheesecake mixture is prepared.

Method - Filling

STEP 1

In a separate large bowl, beat cream cheese, sugar, Vanilla Extract 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.

STEP 2

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Ingredients

1 cup (250ml) sour cream

Berry Coulis

300g frozen raspberries or strawberries

1/3 cup (75g) caster sugar

1/4 cup (60ml) water

1 tbsp (20ml) lemon juice

Fresh berries, to serve

Method - Filling

Remove prepared base from refrigerator and pour cheesecake mixture into tin. Place in oven and reduce temperature to 140C (fan forced) and bake for approximately 75-90 minutes or until cheesecake filling just wobbles. Turn oven off and allow to cool completely in the oven (2-3 hours). Transfer to the refrigerator and chill overnight.

Method - Berry Coulis

STEP 1

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 with a stick blender or food processor until smooth then pour through a mesh strainer, pushing through raspberries. Pour over chilled cheesecake to serve.

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