



PREP: 20 min
COOK: 60 min
SERVES: 12

Simple Vanilla Baked Cheesecake

Rich, creamy and chock full of fragrant vanilla bean, this classic baked cheesecake recipe is absolutely fool proof! To avoid cracks and lumps, be sure to bring your ingredients up to room temperature before starting.

Ingredients

250g plain sweet biscuits, crushed
120g unsalted butter, melted
750g cream cheese, softened
2/3 cup (150g) caster sugar
3 tsp **Queen Natural Vanilla Paste**
3 large eggs, room temperature
Fresh blueberries, to decorate

Method

STEP 1

Grease & line a 20cm round spring form cake tin with baking paper. Wrap outside of tin with two layers of foil, covering the underside & extending up the sides.

STEP 2

Mix together biscuits & butter, then press into base of the tin. Chill while making the filling.

STEP 3

Preheat oven to 150C. Using a stand or hand mixer, beat cream cheese on a low speed until smooth. Add sugar & Vanilla Bean Paste, mixing to combine. Add eggs one at a time, beating slowly to incorporate. Pour into tin.

STEP 4

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Method

Place tin into a roasting pan, then fill tray with boiling water until it reaches halfway up the side of the tin. Bake for 1 hour, then turn the oven off. Allow to sit in oven for 30 min before removing & allowing to cool completely in tin. Chill for a minimum of 3 hours or overnight.

STEP 5

Before serving, decorate with blueberries and a light dusting of icing sugar.

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