

New York Cheese Cake

(紐約芝士餅)

Ingredients:

Cream Cheese	250g
Eggs	2
Lemon juice	1½ Tbsp
Castor sugar	60g
Plain flour	1 Tbsp

Base:

Digestive biscuits	120g
Melted butter	50g

* Add 2 Tbsp of whipping cream to the cheese mixture can improve the texture & flavour of the cheese cake *

Method:

1. Preheat oven to 170°C.
2. Crush the digestive biscuits with a rolling pin, mix with melted butter and pressed into the base of cake tin.
3. Beat cream cheese and sugar until smooth.
4. Add in eggs one by one, beat the mixture well.
5. Add in lemon juice and mix well.
6. Sieve in flour and well mix. Pour the cheese mixture evenly over the cake base.
7. Bake in oven for 20-25 mins until lightly golden brown, cool on cooling rack, keep in fridge for at least 3 hours before serving.