



Lemon Cheesecake

This Lemon Cheesecake has a delicious biscuit base made from crushed up cookies. The cheesecake batter is made out of cream cheese, icing sugar, whipped cream and the seeds of a stick of vanilla. The cheesecake is deliciously decorated with whipped cream and slices of lemon. It's a tasty fresh cake which is perfect for summer! You can easily create this Lemon Cheesecake yourself with this recipe.

Boodschappenlijstje



FunCakes Icing Sugar 900g

F10545
€5.89



Taylor & Colledge Organic Vanilla Pods
pk/2

1-96-000468
€13.85



FunCakes Acetate Foil 8cmx20m

F83110
€7.25



FunCakes Parchment Paper Sheets
25x25cm pk/50

F83460
€3.95



Patisse Profi Springform Ø24cm

P02924
€10.95

Ingredients

- 200 grams FunCakes Icing Sugar
- 1 Taylor & Colledge Vanille Pods Organic
- 200 grams cookies (Bastogne or biscuits)
- 100 grams melted butter
- 1200 grams cream cheese (Philadelphia natural)
- 300 ml whipping cream
- 3 lemons
- 6 gelatin sheets
- 1 heaping teaspoon lemon sugar

Tools

- FunCakes Parchment Paper Sheets 25x25 cm pk/50
- Patisse Profi Springform Pan Ø24 cm
- FunCakes Acetate Foil 8 cm x 20 m

Step 1: Make the crust

Crush 200 grams of your chosen cookies finely and mix in 100 grams of melted butter. Place a sheet of FunCakes Parchment Paper on the bottom of the Patisse Profi Springform and secure the rim around it. Moisten the inside of the springform with some water and press the FunCakes Acetate Foil against it. Spoon the cookie crumbs mixed with butter into the springform and press down firmly using a spoon.

Step 2: Make the filling

Put the cream cheese, FunCakes Confectioners' Sugar, the seeds from the Taylor & Colledge vanilla bean and the whipping cream in a bowl and mix until smooth (don't overmix or it will become too liquid).

Step 3: Finish the cheesecake

Grate the zest of two lemons and juice them. Fold the lemon sugar and zest into the cream cheese mixture. Soak the gelatin sheets in plenty of water, then heat the lemon juice in a small pan. Add the squeezed gelatin sheets to the warm lemon juice and stir until dissolved. Fold this into the cream cheese mixture and spread it over the cookie crust. Smooth the top. Refrigerate the cheesecake overnight and decorate with whipped cream and lemon slices before serving.