

Julia's Baked Cheesecake With Figs



Ingredients

Serves 8

- 500g full fat cream cheese, at room temperature
- 400g full fat sour cream
- 2 tsp vanilla extract
- 200g caster sugar
- 4 eggs
- Zest of a lemon
- 30g plain flour
- 4 figs, halved, to serve
- 200g double cream, to serve

Biscuit Base

- 150g Granita biscuits
- 100 g Gingernut biscuits
- ½ tsp salt
- 1 tsp ground cinnamon
- 100g unsalted butter, melted and cooled

Method

Preheat the oven to 150C (170C conventional).

Blitz the biscuits in a food processor or blender to a fine crumb and transfer to a medium bowl. Add the salt and cinnamon and stir. Pour over the melted butter and mix well.

Tip the biscuit crumbs into a 23 cm springform tin and press the crumbs evenly into the base of the tin. Set aside in the freezer to chill for 10 minutes while you prepare the filling.

For the cheesecake filling, place the cream cheese, sour cream, vanilla, sugar, eggs, lemon and flour in a food processor or blender and process until smooth.

Pour the mixture into the cake tin (you can strain it in if there are lumps) and bake in the oven for 40 minutes or until the edges of the cheesecake are set, but the centre is still wobbly.

Run a non serrated knife around the edge of the cheesecake to release it from the tin and allow it to cool. Transfer to the fridge and chill for at least 4 hours or overnight. Remove from the tin and transfer to a serving plate or cake stand.

Just before serving, spread the cream onto the cheesecake in a swirled motion and top with figs.