

The Best Ever Lemon Cheesecake



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Have you ever had gooey lemon butter? If not, you need this zesty lemon filling in your life! Fans of lemony, tangy cheesecake; you have to give this recipe a go. It's a simple, delicious, citrusy zesty delight, perfectly balanced by smooth cream cheesecake.





Ingredients

For the Cake:

- 200g sugar
- 1 lemon zest
- $\frac{1}{8}$ teaspoon salt
- 1 egg
- 225g butter
- 3 tablespoon lemon juice
- 335g plain flour
- 2 $\frac{1}{2}$ teaspoon baking powder

For the Filling:

- 225g cream cheese
- 250g icing sugar
- Salt
- 2 egg yolks
- 2 tablespoons lemon juice
- 1 lemon zest

Method

1. Combine sugar and lemon zest together and rub them together by hand.
2. Add salt, lemon juice, egg, melted (cooled) butter in a bowl and whisk. Add flour and baking powder and fold through, spread the batter evenly into a greased pan. Set aside.

3. For the filing, Whisk the softened cream cheese and icing sugar until smooth. Add the egg yolks, lemon juice, lemon zest and whisk until smooth.
4. Press down the centre of the cake batter to create a well, pour in the filling, do not allow it to spread to the side or it will burn.
5. Bake at 170C for 45-55 minutes in a 8 inch cake pan. Allow to cool and dust with icing sugar! Enjoy.