

# Recipe Of The Month

## Baked Raspberry Cheesecake

### INGREDIENTS:

125g sweet biscuit crumbs

125g ground almonds

125g melted butter

### FILLING:

250g cream cheese softened

250g ricotta cheese

3 eggs

1 cup sugar

1 cup sour cream

1 tbsp grated lemon rind

3 tbsp lemon juice

1 tbsp cornflour blended with  
1 tbsp water

250g fresh raspberries

thick cream and raspberries  
to serve



### METHOD:

Preheat oven to 150°C and grease a 20cm round cake tin

Combine biscuit crumbs, almonds and butter and press into cake tin

Refrigerate to set base

Place cream cheese, ricotta, eggs, sugar, sour cream, lemon rind, juice and cornflour mix in food processor

Process until mixture is smooth and free from all lumps

Pour mixture over set base

Sprinkle raspberries over top of cake evenly

Bake in oven at 150°C for 40 minutes

Refrigerate until chilled

Serve with thick cream and fresh raspberries on the side



CHINAMAN'S BRIDGE  
CAFE

