

## Corli Botha Bake-Along Lemon Cheesecake

### INGREDIENTS

- 2 x 230g tubs of cream cheese
- 500ml Fresh Cream (whipped)
- 1 can of Condensed Milk
- 125 ml Fresh Lemon Juice
- 15ml of Gelatine
- 1 Packet of Tennis Biscuits
- 125g Butter

### METHOD

- 1 - Mix lemon juice and condensed milk together
- 2 - Pour the Gelatine (10g packet or 15ml measuring spoon) over 3 tablespoons of cold water. Stir and leave aside until it has a sponge type texture.
- 3 - Mix lemon juice and condensed milk well! Stir cream cheese until soft and lump free. Add the lemon juice and condense milk mixture to the cream cheese mixture and mix well!
- 4 - Place a pot on the stove with boiling water, put the bowl with gelatine in the pot. Move the gelatine mixture around and stir, the heat from the water in the pot will melt the gelatine. When it becomes transparent (see-through) and liquid, add it to the condensed milk, cream cheese mixture and stir well.
- 5 - Fold the whipped cream into the cream cheese mixture.
- 6 - Pour the mixture into the prepared crust and level it out.
- 7 - Leave to cool over night or minimum 4 hours until it is stiff.
- 8 - Garnish cheesecake with any fresh fruit of your choice and fruit coulis.



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