

# Rich Lemon Cheesecake



## BISCUIT BASE

- 175 g digestive biscuits
- 75 g margarine, melted

## FILLING

- 575 g cream cheese
- 6 eggs, separated
- 100 g castor sugar
- 1 carton sour cream (142 ml)
- 1 lemon grated rind
- 1 tbsp lemon juice
- 2 tbsp corn flour
- 1 tsp baking powder

## DIRECTIONS

1. Crush the biscuits into crumbs and mix with the melted margarine.
2. Press on the base of a greased 25 cm / 10 inch springform cake tin.
3. Preheat oven to 160 degree C.
4. Beat the cream cheese with the egg yolks, sour cream, lemon rind and juice, corn flour and baking powder, mixing until smooth.
5. Whisk the egg white until stiff and fold into the cheese mixture.
6. Pour into the prepared tin and bake in the oven for 1 1/4 - 1 1/2 hours.
7. Cover with foil if it becomes too brown, The cheesecake should be firm to touch but slightly springy.
8. Loosen the sides immediately with a knife and allow them to cool.