



PREP: 30mins +  
overnight  
chilling  
COOK: 75 min  
SERVES: 10

## New York Baked Vanilla Cheesecake Recipe

If there's one dessert that makes people swoon, it's a New York baked vanilla cheesecake. Give your next one the Queen Vanilla treatment with a dash of our Natural Vanilla Extract with Seeds, the taste will keep them coming back for more!

### Ingredients

#### Biscuit Base

250g digestive biscuits, finely crushed  
125g butter, melted

#### Cheesecake Filling

900g cream cheese, softened  
1 1/2 cups (330g) caster sugar  
1 tbsp (20g) Queen Natural Vanilla Extract with Seeds  
1 lemon, zested & juiced (approx. 45ml juice 1 tbsp zest)  
1/4 cup (40g) plain flour  
4 large eggs

### Method - Base

#### STEP 1

Preheat oven to 180°C (fan forced). Combine butter and crushed biscuits, mixing to combine. Press into a 23cm springform pan lined with baking paper. Chill until cheesecake mixture is prepared.

### Method - Filling

#### STEP 1

In a separate large bowl, beat cream cheese, sugar, Vanilla Extract lemon juice and zest until smooth and well combined. Sift in flour and mix until combined. Add eggs one at a time, beating after each addition. Fold in sour cream until smooth.

#### STEP 2

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## Ingredients

1 cup (250ml) sour cream

### Berry Coulis

300g frozen raspberries or strawberries

1/3 cup (75g) caster sugar

1/4 cup (60ml) water

1 tbs (20ml) lemon juice

Fresh berries, to serve

## Method - Filling

Remove prepared base from refrigerator and pour cheesecake mixture into tin. Place in oven and reduce temperature to 140C (fan forced) and bake for approximately 75-90 minutes or until cheesecake filling just wobbles. Turn oven off and allow to cool completely in the oven (2-3 hours). Transfer to the refrigerator and chill overnight.

## Method - Berry Coulis

### STEP 1

In a small saucepan, combine water, sugar, lemon juice and raspberries over low heat and stir until sugar has dissolved and berries have softened. Puree with a stick blender or food processor until smooth then pour through a mesh strainer, pushing through raspberries. Pour over chilled cheesecake to serve.

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