

# South African Cheesecake

Bialik College Kitchen Garden Program



## Ingredients:

- 375g sweet biscuits, such as Digestives or Marie
- pinch of salt
- 250g unsalted butter, melted
- 8 eggs, separated
- 230g caster sugar
- 750g cream cheese, at room temperature, chopped
- 150mL pure cream

## Equipment:

- metric measuring scales
- deep 12 cup baking dish (pie dish) or a lined 26cm springform tin
- food processor
- electric hand or stand mixer
- mixing bowl
- whisk
- spatula

## Method:

1. Preheat the oven to 180C.
2. To make the cheesecake base, place the biscuits and salt in a food processor and pulse until you have a fine crumb mixture. Add the butter and pulse to combine.
3. Tip the crumb mixture into the baking tray or lined springform tin. Press it down firmly and evenly into the base and up the sides.
4. Using an electric mixer, beat the egg yolks until light and fluffy, then gradually in the add sugar. Add the cream cheese a third at a time, and beat on high speed to ensure there are no lumps. On medium speed, slowly add the cream and beat until smooth.
5. In a separate bowl, whisk the egg whites just until stiff peaks form. Using a spatula, gently fold the egg whites into the cream cheese mixture, a third at a time, until combined.
6. Pour the mixture into the prepared crust.
7. Bake for 45 minutes or until golden brown on top but still wobbly.
8. Turn the oven off and leave to set in the oven for 10 minutes.
9. Serve at room temperature.

\*Adapted from 'Now for Something Sweet' by the Monday Morning Cooking Club (2020).