



Australian Tropical Bushfood Orchard

Baked Lemon Aspen Cheesecake with Davidson's Plum Glaze

Cake ingredients

300g plain sweet biscuits (Nice or similar)
160g unsalted butter
2 x 250g Philadelphia cream cheese packets (softened)
½ cup of sour cream or Mungalli Creek Dairy Quark
3 large eggs beaten lightly
165g castor sugar
120ml Lemon Aspen juice (or 15g of Lemon Aspen Powder)

Glaze Ingredients

1 cup Davidson's Plum jam
1 tsp Agar Agar

Heat the plum jam and carefully sprinkle in the teaspoon of Agar Agar and blend to ensure no lumps. Spread over the chilled cheesecake and chill further before serving.

Method

Grease cheesecake tin (23cm)
Preheat oven to 180 degrees C
Process biscuits until they resemble breadcrumbs, then add the butter and process until combined
Press the crumb mixture into the tin bottom and sides and chill for 30 minutes

Combine remaining cake ingredients in the processors; cream cheese, quark, eggs, sugar and lemon aspen juice or powder.
Pour into the lined tin and bake slowly for 45 min to 1 hour
When just firm, turn off the oven and allow to cool slowly with the oven door open. When cool, place in chiller until ready to glaze.