Baked Lemon Cheesecake

A baked lemon cheesecake with a buttery biscuit base, a creamy lemon filling baked in a water bath, and homemade lemon curd spread on top.

Serves 6–8 · 20 cm springform · Oven 180°C (360°F) · Prep 20 min · Crust bake 10 min · Cheesecake bake 60 min
Cool in the oven with the door propped open, then refrigerate at least 6 hours · Curd chill 1 hour · Total time 20 min + 60 min bake + cool

<table>
<tr><td colspan="4">CRUST</td><td rowspan="20">Spread lemon curd over cooled cheesecake. Top with whipped cream and lemon slices. Slice and serve.</td></tr>
<tr><td>Biscuits, 250 g</td><td>Pulse to coarse crumbs</td><td rowspan="3">Pulse until combined</td><td rowspan="3">Press into 20 cm springform, bake 10 min at 180°C (360°F), cool completely</td></tr>
<tr><td>Melted butter, 150 g (3/4 cup)</td><td></td></tr>
<tr><td>Sugar, 40 g (1/4 cup)</td><td></td></tr>
<tr><td colspan="4">LEMON CHEESECAKE</td></tr>
<tr><td>Cream cheese, 920 g (4 cups)</td><td rowspan="8">Beat until smooth</td><td rowspan="9">Add eggs and yolks one at a time, beat until combined</td><td rowspan="9">Pour over crust. Water bath. Bake 60 min at 180°C (360°F); cool in oven with door propped; refrigerate at least 6 hours</td></tr>
<tr><td>Sugar, 200 g (1 cup)</td></tr>
<tr><td>Cornstarch, 10 g (1 1/4 tbsp)</td></tr>
<tr><td>Vanilla extract</td></tr>
<tr><td>Sour cream, 90 g (1/4 cup)</td></tr>
<tr><td>3 lemons (zest)</td></tr>
<tr><td>1 lemon (juice)</td></tr>
<tr><td>3 eggs</td><td></td></tr>
<tr><td>3 egg yolks</td><td></td></tr>
<tr><td colspan="4">LEMON CURD</td></tr>
<tr><td>4 egg yolks</td><td rowspan="6">Whisk over medium heat until thickened</td><td rowspan="6">Stir in butter cubes until melted and smooth</td><td rowspan="6">Refrigerate 1 hour</td></tr>
<tr><td>Sugar, 160 g (3/4 cup)</td></tr>
<tr><td>Lemon juice, 130 ml (1/2 cup)</td></tr>
<tr><td>A pinch of salt</td></tr>
<tr><td>1 lemon (zest)</td></tr>
<tr><td>Butter, 120 g (1/2 cup)</td><td></td></tr>
<tr><td colspan="4">DECORATION</td></tr>
<tr><td>Whipped cream</td><td></td><td></td><td></td></tr>
<tr><td>Lemon slices</td><td></td><td></td><td></td></tr>
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Source: Cookist, Homemade Baked Lemon Cheesecake From Scratch. www.cookist.com/homemade-baked-lemon-cheesecake-from-scratch/