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 completely 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

INGREDIENTS

Crust

Biscuits	250 g
Melted butter	150 g (3/4 cup)
Sugar	40 g (1/4 cup)

Lemon cheesecake

Cream cheese	920 g (4 cups)
Sugar	200 g (1 cup)
Cornstarch	10 g (1 1/4 tbsp)
Vanilla extract	
Sour cream	90 g (1/4 cup)
3 lemons (zest)	
1 lemon (juice)	
3 eggs	
3 egg yolks	

Lemon curd

4 egg yolks	
Sugar	160 g (3/4 cup)
Lemon juice	130 ml (1/2 cup)
A pinch of salt	
1 lemon (zest)	
Butter	120 g (1/2 cup)

Decoration

Whipped cream
Lemon slices

METHOD

Crust

1. **Pulse the biscuits.** Pulse biscuits in a food processor until they form coarse crumbs.
2. **Add butter and sugar.** Add melted butter and sugar, then pulse until combined.
3. **Press into the pan.** Press the crumb mixture evenly into the bottom and sides of a 20 cm springform pan.
4. **Bake the crust.** Bake at 180°C (360°F) for 10 minutes. Let cool completely.

Lemon cheesecake

5. **Beat the filling.** Beat cream cheese, sugar, cornstarch, vanilla, sour cream, lemon zest, and lemon juice together until smooth.
6. **Add the eggs.** Add the eggs and egg yolks one at a time and beat until combined.
7. **Pour over the crust.** Pour batter over the prepared crust.
8. **Set the water bath.** Place the springform pan in a larger roasting pan. Carefully pour boiling water into the outer pan to create a water bath, avoiding splashing the cheesecake.
9. **Bake and chill.** Bake at 180°C (360°F) for 60 minutes. Turn off the oven and prop the door open with a wooden spoon. Let the cheesecake cool completely in the oven, then refrigerate for at least 6 hours.

Lemon curd

10. **Cook the curd.** Add the egg yolks, sugar, lemon juice, salt, and lemon zest to a small pot over medium heat. Whisk until thickened.
11. **Stir in the butter.** Stir in butter cubes until melted and smooth.
12. **Chill the curd.** Cover with plastic wrap and refrigerate for 1 hour.

Assemble

13. **Spread the curd.** Spread lemon curd evenly over the cooled cheesecake.
14. **Decorate.** Top with whipped cream and lemon slices.
15. **Slice and serve.** Cut into slices and serve.

Source: Cookist, Homemade Baked Lemon Cheesecake From Scratch. www.cookist.com/homemade-baked-lemon-cheesecake-from-scratch/