



# Classic Baked Cheesecake

Serves 2-4 | Chill for 2 hours

Dessert 35 – 40 mins • Egg(s) not included



Biscuit Crumb



Sugar



Cornflour



Creme Fraiche



Cream Cheese

Pantry Items: Butter, Egg, Water



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## Before you start

Our fruit, veg and herbs need a wash before you use them!  
We recommend reading the recipe in full before beginning to cook.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Cooking tools you will need

Oven dish

## Ingredients

	Quantity
Biscuit Crumb	125 g
Sugar	37.5 g
Cornflour	5 g
Crème Fraîche	110 g
Cream Cheese	96 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>227.8 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3246.8 kJ/ 776 kcal	1425.3 kJ/ 340.6 kcal
Fat (g)	50.2 g	22 g
Sat. Fat (g)	29.1 g	12.8 g
Carbohydrate (g)	70.3 g	30.9 g
Sugars (g)	44.2 g	19.4 g
Protein (g)	11 g	4.8 g
Salt (g)	0.1 g	0 g

*Nutrition for uncooked ingredients.*

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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## Make the Base

- Preheat your oven to 150°C/130°C fan/gas mark 2.
- Bash the **biscuit crumbs** with a pot or rolling pin to make a finer **crumb**.
- Place a pot over medium heat with 2 tbsp **butter**.
- Once melted remove the pot from the heat and stir through the **biscuit crumb**.
- Press the **crumbs** in the bottom of a lined oven dish (approx 15x20cm) to form a smooth base. Chill in the fridge while you make the cheesecake filling.

## Mix the Filling

- In a bowl, combine the **sugar** and **cream cheese**.
- Slowly add 1 **egg** and 5g **cornflour**. Mix well to avoid any lumps. Stir through the **crème fraîche**.
- Pour the filling over the chilled **biscuit** base and pop onto a baking tray.
- Add **water** to the base of the baking tray so it surrounds the oven dish (it should cover 1cm of the outside of the dish).
- Bake the on the middle shelf of the oven until just firm when shaken, 40-45 mins.

## Chill and Set

- Remove the cheesecake from the oven and set aside to cool for 15 mins.
- Transfer the cooled cheesecake to the fridge and chill for 2 hrs.
- Once set, remove the cheesecake from the oven dish.
- Slice into even pieces and serve.

Enjoy!