

# 酸奶油芝士蛋糕

## 材料

250 克甜饼干  
1 茶匙混合香料  
100 克溶化的无盐牛油

### 馅饼

500 克软奶油芝士  
100 克细砂糖  
1 茶匙香草精油  
1 大匙「新的」柠檬汁  
4 个鸡蛋

### 顶饰

250 克酸奶油  
半茶匙香草精油  
3 茶匙「新的」浓缩柠檬汁  
1 大匙细砂糖  
肉豆蔻（撒在表面）

## 方法

1. 把直径20厘米的弹簧蛋糕模抹上油，沿边缘铺上烘焙纸。把饼干放进食物搅拌机中充分搅碎，然后用擀面杖擀碎，然后把饼干干放进碗中，加入香料和牛油使饼干干变得湿润，然后紧紧沿烤模边压成一个平滑的壳状，冷藏20分钟使之变硬，然后把烤炉预热到180摄氏度。

2. 馅饼的制作：用电动搅拌机搅打奶油芝士直至软滑，加细砂糖、香草精油和「新的」柠檬汁搅打均匀，逐个加入鸡蛋并打匀，然后小心地铺在饼干干上，烘烤45分钟，直到摸上去手感比较坚硬。

3. 顶饰的制作：在碗里混合酸奶油、香草精油、「新的」柠檬汁和细砂糖，铺在热的芝士蛋糕上，撒上肉豆蔻，放进烤炉中再烤7分钟。熄火后稍微打开炉门使之慢慢冷却，取出后放入冰箱冷藏，待蛋糕变硬时即可食用。上盘时可用草莓装饰。

## Method

1. Lightly grease a 20 cm diameter springform tin and line the base with baking paper. Finely crush the biscuits in a food processor or place them in a sealed plastic bag and crush them with a rolling pin. Transfer to a bowl, add the spice and butter and stir until the crumbs are all moistened. Press firmly over the base and up the side of the tin to create an even shell. Refrigerate for 20 minutes, or until firm. Preheat the oven to moderate 180°C.

2. To make the filling, beat the cream cheese with electric beaters, until smooth. Add the sugar, vanilla essence and sunquick lemon concentrate, then beat until smooth. Add the eggs, one at a time, beating well after each addition. Pour carefully over the crumbs and bake for 45 minutes, or until just firm to touch.

3. To make the topping, combine the sour cream, vanilla essence, lemon concentrate and sugar in a bowl. Spread over the hot cheesecake. Sprinkle with nutmeg and return to the oven for another 7 minutes. Turn off the oven and leave to cool with the door ajar. When cool, refrigerate until firm. Can be decorated with strawberries.

## Ingredients

250 g plain sweet biscuits  
1 teaspoon mixed spice  
100 g unsalted butter, melted

### Filling

500 g cream cheese, softened  
100 g caster sugar  
1 teaspoon vanilla essence  
1 tablespoon sunquick lemon concentrate  
4 eggs

### Topping

250 g sour cream  
1/2 teaspoon vanilla essence  
3 teaspoons sunquick lemon concentrate  
1 tablespoon caster sugar  
nutmeg, for sprinkling



Baked Cheesecake  
with Sour Cream

