

# Cakes

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# Lemon Drizzle Cake



## Ingredients

- 225g [unsalted butter](#), softened
- 225g [caster sugar](#)
- 4 [eggs](#)
- 225g [self-raising flour](#)
- 1 [lemon](#), zested

## For the drizzle topping

- 1½ [lemons](#), juiced
- 85g [caster sugar](#)

## Method

1. Heat the oven to 180C/160C fan/gas 4.
2. [Beat together](#) the butter and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through.

3. Sift in the self-raising flour, then add the lemon zest and mix until well combined.
4. Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon.
5. Bake for 45-50 mins until a thin [skewer](#) inserted into the centre of the cake comes out clean.
6. While the cake is cooling in its tin, mix together the lemons juice and caster sugar to make the drizzle.
7. Prick the warm cake all over with a skewer or fork, then pour over the drizzle - the juice will sink in and the sugar will form a lovely, crisp topping.
8. Leave in the tin until completely cool, then remove and serve. *Will keep in an [airtight container](#) for 3-4 days, or freeze for up to 1 month.*

# Cheesecake with Raspberry Topping



## Ingredients

- **digestive biscuits** 8
- **butter** 50g, melted
- **cream cheese** 600g
- **plain flour** 2 tbsp
- **golden caster sugar** 175g
- **vanilla extract**
- **eggs** 2, plus 1 yolk
- **soured cream** 150ml pot
- **raspberries** 300g punnet
- **icing sugar**

## Method

1. Heat the oven to 180C/fan 160C/gas 4. Crush the biscuits in a food processor (or put in a plastic bag and bash with a rolling pin). Mix with the butter. Press into a 20cm spring-form tin and bake for 5 minutes, then cool.
2. Beat the cream cheese with the flour, sugar, a few drops of vanilla, eggs, the yolk and soured cream until light and fluffy. Stir in half the raspberries and pour into the tin. Bake

for 40 minutes and then check, it should be set but slightly wobbly in the centre. Leave in the tin to cool.

3. Keep a few raspberries for the top and put the rest in a pan with 1 tbsp icing sugar. Heat until juicy and then squash with a fork. Push through a sieve. Serve the cheesecake with the raspberry sauce and raspberries.

Source

[Baked Raspberry Cheesecake Recipe - olivemagazine](#)

# Sous-Vide Individual Cheesecakes



## Ingredients

- 450gr Cream Cheese
- 3 Eggs
- 150gr Sugar
- ½ Tbs Vanilla Extract
- 60gr Sour Cream
- Fruit to top, if desired

## Crust

- 6+ Digestive biscuits
- 50gr unsalted butter, melted

## Method

1. Preheat water bath to 80C.
2. Crush digestives into very fine pieces.
3. Add melted butter. Mix thoroughly.
4. Place crust mixture at the bottom of canning jars and firmly pack down.
5. (Optional) Bake crust and jars for 10 minutes at 175C.

6. Add room temperature cream cheese, eggs, sugar, sour cream, and vanilla into a large mixing bowl and mix thoroughly.
7. Add cheesecake mixture to each canning jar, leaving about 1.25 cm from the top.
8. Tighten canning jar lids using ONLY your fingertips, ensuring not to fully tighten as air must escape during the cooking process.
9. Cook for 1 hour 30 minutes.
10. Carefully remove from water bath using tongs and let chill on the counter until cool to touch (about 1 hour).
11. Place cheesecakes in refrigerator for at least 4 hours.
12. Open lid, top with fresh fruit or jam and any leftover crust crumble and enjoy!

## Notes

- [Source](#)