Anzac Biscuit Baked Cheesecake
Serves 8

Nothing beats the flavour of homemade Anzac biscuits and baked cheesecake, so we thought why not create a recipe that combines both to commemorate this year's Anzac Day! The recipe uses the biscuit for the cheesecake's base and sides which once cooked, adds a little crunch and that much loved Anzac biscuit flavour!

TASTE OF AUTUMN FACT

The Anzac biscuit was born out of necessity, as a long shelf-life, high energy supplement for bread. Originally known as a soldier's biscuit, it wasn't until after World War I, in the 1915 Gallipoli Campaign, where Australian and New Zealand soldiers first fought together as the now legendary A.N.Z.A.C's that the biscuit was named.
A slice of this cheesecake is a perfect way to finish a meal with family and friends on Anzac Day.

INGREDIENTS

- 290gm Rolled Oats
- 230gm Plain Flour
- 50gm Dessicated Coconut
- 150gm Unsalted Butter
- 125ml Golden Syrup
- 100gm Brown Sugar
- As Required - Extra Virgin Olive Oil Spray
- As Required - Baking Paper

- 500gm Full Fat Cream Cheese - warm to room temperature.
- 175gm Caster Sugar
- 185ml Full Fat Sour Cream
- 1 tsp Vanilla Essence
- 2 Lemons - wash and finely zest.
- 3 Eggs - crack and beat.
- As Required - Golden Syrup
- 10gm Toasted Coconut Flakes

METHOD

1. Preheat an oven to a moderate temperature -160°C.
2. In a mixing bowl, add the rolled oats, plain flour and dessicated coconut. Mix to combine.
3. Over a moderate heat in a saucepan, add the butter, golden syrup and brown sugar. Stir regularly until the butter and sugar have melted.
4. Add the butter mixture to the rolled oat mixture, and mix until they are combined.
5. Lightly spray oil the sides and base of a 23cm cake springform tin. Line the base with baking paper.
6. Evenly press the biscuit mixture onto the base and sides of the cake tin, leaving a 1cm clear edge around the top of the cake tin. Place the cake tin into the refrigerator for 30 minutes to allow the biscuit mixture to firm up.
7. In the bowl of a mixer, add the cream cheese, caster sugar, sour cream, vanilla essence and lemon zest, using a balloon whisk, beat to combine. Add the eggs and continue to beat until all of the ingredients are combined.
8. Remove the prepared cake tin from the refrigerator and pour the cream cheese mixture evenly into the tin. Tap the tin on a firm surface to remove any air bubbles, then place it into the oven and bake for 50 minutes or until the cheesecake has just set, but still wobbles slightly in the middle. Turn the oven off, open the oven door partially and allow the cake to sit in the oven for 2 hours.
9. Remove the cake from the oven and allow it to cool to room temperature, then cover with cling wrap and place it into the refrigerator and refrigerate for 8 hours or overnight to firm up.

TO SERVE

Remove the cheesecake from the refrigerator and then carefully remove it from the cake tin. Place the cake onto a serving board or platter and allow to stand for 30 minutes to warm to room temperature (it will taste even better). Just before serving, decorate the top of the cheesecake with a light drizzle of golden syrup and a sprinkle of toasted coconut flakes.