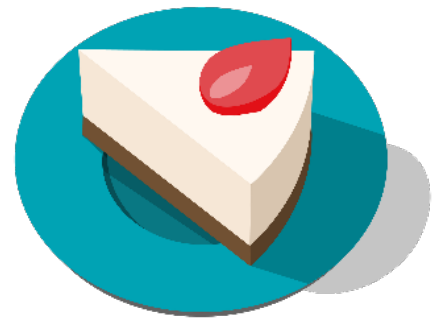


Recipe of the week



Gluten-free Lemon Cheesecake

Ingredients

For the base

190g Almond Flour or Ground Almonds
5 tbsp melted Butter
3 tbsp sugar or sweetener

For the cheesecake

600g cream cheese
100g sugar or sweetener
1 tsp vanilla extract
Juice of half a lemon
Zest of half a lemon
130g greek yoghurt
3 large eggs

Instructions

- Preheat oven to 180 C (Gas Mark 3).
- Line the bottom of a 9-inch springform pan with parchment paper.
- In a bowl, combine the almond flour, butter and sugar/sweetener. Stir to combine.
- Spread the mixture on the bottom of the pan and press to make the top smooth.
- Bake for 10 minutes, then let it cool to room temperature. Reduce the oven temperature to 150 C (Gas Mark 2)

- In a large bowl, cream together the cream cheese and sugar for 3-4 minutes, scraping down the bottom and sides of the bowl.
- Add vanilla, lemon juice (optional) and lemon zest (optional). Mix to combine. Add the yoghurt and beat on medium speed to combine. Slowly add the eggs, one at a time, beating with the mixer on medium speed, after each addition.
- Pour the batter into the prepared pan and bake for 60 minutes, until the edges are golden and the top is set. Let the cheesecake cool inside the oven for 40 minutes. Then take it out and let it cool completely.
- Refrigerate for at least 2 hours before serving.