

MICROWAVE CHEESECAKE



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Servings: 10 -12

Crust:

1 $\frac{3}{4}$ cups (210 g) Tennis biscuit crumbs

8 tablespoons (120 g) butter, melted

Filling:

1 cup (240 g) cream cheese, room temperature

$\frac{3}{4}$ cup (180 g) sugar

2 teaspoons vanilla extract

$\frac{2}{3}$ cup (150 ml) cream

2 eggs*, room temperature

Microwave Safe Mold

In a small bowl melt the butter in the microwave. Pour butter over graham cracker crumbs and mix until all the crumbs are coated and you've reached a sand like texture.

To form the crust press the graham cracker and butter mixture into the bottom of a microwave safe cake mold. Refrigerate while making the filling.

To make the filling whip the cream cheese and sugar in a large bowl with a hand mixer. Once light and fluffy add in the vanilla and the cream then mix to combine.

Lastly, add the eggs one at a time allowing to fully incorporate between each addition.

Pour cheesecake filling over refrigerated crust. Tap on the counter to insure the top is even.

Put in the microwave for and cook in 2 minute intervals. After 4 minutes my cheesecake had some bubbles on the top and still a bit of a jiggle in the middle. (This cooking time is based on my microwave which is 1200 WATTS so check your microwave wattage as your cook time may vary)

Remove from the microwave and allow to cool fully before removing from the microwave safe tin. slice and enjoy!

N.B. Egg substitutes for this type of recipe, which is really a custard, will be different to the norm. What will work for this is a thickening agent, such as cornflour/cornstarch. 1/4 cup/1 oz/28 g of cornstarch. Slake it (that is blend it until you can pour it) with a little cream or milk, then add it to the batter, mix it through, and bake. The egg in this recipe is to set it, and the cornflour/cornstarch will do that too.

Recipe posted by Jane Lerm

Photo: Jane Lerm