

Best for
small
baking
tray
(20cm
diameter)



ANTHONY'S EASY CHEESECAKE

Ingredients

2 packages of Philadelphia cheese (2x250g)
3/4 cup of sour cream (you can use natural yoghurt)
3/4 cup of caster sugar
vanilla extract
3 eggs

Method

Beat the eggs and sugar
Slowly add the cream cheese and sour cream (or yoghurt if using)
Add vanilla extract
Mix together till fluffy

If the mixture is too liquid, you can add one spoon of flour.

Bake at 175 degrees Celsius for 45 minutes. Turn oven off, leave oven door slightly open and let the cake cool down in the oven.
Refrigerate overnight.

OPTIONAL:

*Crush some biscuits (any kind) with melted butter and press into the bottom of the tray. Let it set in the fridge for one hour. Pour the cheesecake mixture on top of the base and bake.

**You can replace vanilla extract with peanut butter or any other flavour.