

Milktart Cheesecake



INGREDIENTS

Pastry

125g butter, softened
50g white sugar
1 egg
175g flour
1/2 tsp. baking powder
pinch of salt

Filling

125g cream cheese
60g sugar
20g flour
2 eggs
250ml milk
1/2 tsp vanilla
juice of half a lemon

INSTRUCTIONS

1. Make **pastry**: Mix butter and sugar.
2. Add egg and mix in well.
3. Stir flour, baking powder and salt together and add to wet ingredients.
4. Shape into flat disk, wrap in clear foil and refrigerate for 1/2 hour.
5. Remove from fridge, roll out on floured surface and place in pie plate (23cm). Chill another hour.

6. Make **filling**: Mix cream cheese and sugar until smooth consistency.
7. Add flour and mix well.
8. Stir in eggs one at a time, mixing well after each addition.
9. Slowly add milk, lemon juice and vanilla.

Preheat oven to 180°

10. Pour filling into pastry.
11. Bake 40-50 min until filling is set - check with knife inserted in center.
12. Cool and then chill for several hours before serving sprinkled with cinnamon.

