

## Lemon Cheesecake

450 g cream cheese  
440 g sour cream  
125 g sugar  
4 eggs  
2 Lemons zest and juice  
Graham crumbs to line cake mould  
50 g butter



1. Mix cream cheese in mixer until soft and smooth
2. Then add sour cream, sugar, eggs, and lemon zest and juice until well mixed.
3. In a bowl mix butter and graham crumbs by hand until crumbly

Line mould with graham crumbs and then pour cheesecake mixture over and level out

Bake in a 250 degree oven for approx. 1 hour.

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