



# Baked Cheesecake with Tropical Sensation Sauce

## Ingredients

### To make the base

- ½ Packet of plain biscuit crumbs (i.e. Superwine), crushed
- 30g Butter, melted

### To make filling

- 1 tin Condensed milk
- 125ml Fresh lemon juice
- 5ml Lemon rind
- 250ml Fresh cream
- 1 x 250ml Tub cream cheese (at room temperature)
- [Wild Appetite Tropical Sensation Sauce](#)



## Method

Crush the biscuits in a food processor and combine with the melted butter and press lightly into a pie dish.

Preheat the oven to 160°C.

Combine the condensed milk with the lemon juice, lemon rind and stir until thick, place in the fridge for ten minutes.

Whip the fresh cream lightly.

Mix the softened cream cheese and whipped cream into the condensed milk mixture.

Pour the filling onto the crumb base.

Bake for 20 minutes, then switch off the oven and leave the cake in the oven until it is cool.

Place in the refrigerator.

## To serve

Top with [Wild Appetite Tropical Sensation Sauce](#) or [Wild Appetite Raspberry Red Wine & Vanilla Sauce](#).

Recipe can be doubled and baked in a free-form baking tin.