

# Gill's Gourmet Gallery

## Lemon cheesecake squares

### Ingredients

2 cups self raising flour  
1/4 cup self raising flour  
1/2 cup icing sugar  
1 cup softened butter  
1/2 cup finely chopped cashew nuts  
2 (7 ounce, 200g) cream cheese  
1/2 cup granulated sugar  
2 cups granulated sugar  
1/2 cup milk  
1 teaspoon lemon extract or vanilla  
4 large eggs  
2 teaspoon lemon zest  
1/3 cup lemon juice  
1/4 teaspoon baking powder  
Garnish: lemon zest, and icing sugar

### Method

Preheat oven to 180c. In a medium bowl mix 2 cup flour and icing sugar. Add softened butter and rub with fingers until crumbly. Stir in cashew nuts. Press mixture into a lightly oiled baking tin (13 x 9 inch). Bake for 15 minutes.

In a medium bowl, beat cream cheese and 1/2 cup granulated sugar with a mixer until smooth. Add milk and lemon extract, beating until well combined, pour over crust. Bake for 15 minutes and cool for 10 minutes. In a medium bowl whisk together eggs, lemon zest, lemon juice and 2 cups granulated sugar. In a small bowl mix together baking powder, 1/4 cup flour, add to sugar mixture and combine. Pour over cream cheese mixture. Bake until a wooden pick comes out slightly sticky when place in the centre of the cake, about 40 minutes. Cool and cut into squares. Garnish with lemon zest and icing sugar.

