



### **Lemon Cream Cheese Cake**

(from *The Women's Weekly Barbeque Cookbook*)

- 125g (4.5oz) cream cheese (I used Philadelphia), at room temperature
- 250g (1 cup) unsalted butter, at room temperature
- 2 teaspoons grated lemon rind (about the rind of one lemon)
- 320g (1½ cups) caster (superfine) sugar
- 3 large (59g) eggs
- 225g (1½ cups) plain (all purpose) flour
- icing sugar (for serving)

1. Preheat oven to 175C (350F) with fan.

2. Beat the cream cheese, butter and lemon rind together until smooth, add the sugar and beat until light and fluffy.

2. Beat in the eggs one at a time, then stir in the flour in two batches, beat lightly until smooth. Spoon into a well greased 20cm (8") ring tin or baba pan.

3. Bake the cake for 30 minutes, then reduce the oven temperature to 150C (300F) with fan and bake for a further 20 - 30 minutes, or until a skewer inserted in the middle of the cake comes out clean. Cool the cake in its tin for 10 minutes, before turning onto a wire rack to cool completely. Dust the cake with sifted icing sugar before serving.