

lemon cheesecake recipe mary berry

Lemon Cheesecake Recipe Mary Berry: A Delightful Citrus Twist on a Classic Dessert

lemon cheesecake recipe mary berry brings together the tangy freshness of lemon with the rich, creamy texture of cheesecake, creating a dessert that's both refreshing and indulgent. Mary Berry, known for her timeless baking expertise and foolproof recipes, offers a version of lemon cheesecake that is approachable for bakers of all skill levels. Whether you're looking to impress guests at a dinner party or simply treat yourself to a slice of homemade goodness, this recipe is a fantastic choice.

In this article, we'll explore the nuances of Mary Berry's lemon cheesecake recipe, including tips on achieving the perfect texture, variations to suit your taste, and insights into why lemon pairs so beautifully with cheesecake. If you love classic British baking and want to add a zesty twist to your dessert repertoire, keep reading!

Why Choose Mary Berry's Lemon Cheesecake Recipe?

Mary Berry's reputation as one of Britain's most beloved bakers stems from her clear instructions, reliable outcomes, and recipes that balance simplicity with elegance. Her lemon cheesecake recipe stands out because it doesn't require complicated techniques or hard-to-find ingredients, yet the result tastes like something from a high-end patisserie.

Perfect Balance of Flavors

What sets this lemon cheesecake apart is the subtle but distinct lemon flavor that cuts through the richness of the cream cheese. The zest and juice of fresh lemons are used thoughtfully to avoid overpowering the delicate creaminess. This balance makes the cheesecake feel lighter and more

refreshing than traditional versions.

Accessible Ingredients and Techniques

Mary Berry's recipe uses ingredients you likely already have in your pantry: cream cheese, lemons, sugar, eggs, and digestive biscuits for the base. There's no need for specialty flours or stabilizers. The method is straightforward, involving mixing, baking, and chilling – perfect for home bakers who want a stunning result without stress.

Step-by-Step Guide to Making Mary Berry's Lemon

Cheesecake

Let's dive into the process. Following Mary Berry's approach ensures your lemon cheesecake has a smooth, creamy texture and a crisp, buttery base.

Ingredients You'll Need

- 200g digestive biscuits (or graham crackers)
- 100g unsalted butter, melted
- 600g cream cheese, softened
- 150g caster sugar
- 3 large eggs

- Zest of 2 lemons
- Juice of 2 lemons
- Optional: 150ml double cream for extra creaminess

Preparation Steps

1. **Make the base:** Crush the digestive biscuits into fine crumbs. You can do this by placing them in a sealed plastic bag and rolling with a rolling pin or pulsing in a food processor. Mix the crumbs with the melted butter until combined.
2. **Press into tin:** Spoon the biscuit mixture into a 20cm (8 inch) springform cake tin and press down firmly with the back of a spoon to create an even base. Chill in the fridge while preparing the filling.
3. **Prepare the filling:** In a large mixing bowl, beat the cream cheese until smooth. Gradually add the caster sugar and beat until creamy. Add the eggs one at a time, mixing well after each addition.
4. **Add lemon:** Stir in the lemon zest and juice. If using, fold in the double cream for a richer texture.
5. **Bake:** Pour the filling over the chilled base and smooth the surface. Bake in a preheated oven at 160°C (320°F) for about 50-60 minutes. The cheesecake should be set but still slightly wobbly in the center.
6. **Cool and chill:** Allow the cheesecake to cool to room temperature, then refrigerate for at least 4 hours, preferably overnight, to fully set and develop flavor.

Tips for the Best Lemon Cheesecake Using Mary Berry's Recipe

Even with a foolproof recipe, a few expert tips can elevate your lemon cheesecake to the next level.

Use Fresh Lemons

The brightness of fresh lemon zest and juice makes all the difference. Bottled lemon juice lacks the vibrant aroma and depth, so always opt for fresh lemons when possible.

Don't Overbake

Cheesecake continues to cook slightly after being removed from the oven due to residual heat.

Remove it when the edges are set but the center still jiggles gently. Overbaking can cause cracks and a dry texture.

Chill Thoroughly

Patience is key with cheesecake. Chilling allows the filling to firm up and the flavors to meld. If you try to slice it too soon, it may be too soft and crumble.

Customize the Base

While digestive biscuits are classic, you can experiment with ginger biscuits for a spicier flavor or even crushed amaretti for a nutty twist. Just keep the butter ratio the same to ensure the base holds together.

Variations and Serving Suggestions

Mary Berry's lemon cheesecake recipe is versatile, and you can easily adapt it to suit your preferences or occasion.

Lemon Curd Topping

For extra lemony zing, spread a layer of tangy lemon curd over the chilled cheesecake before serving. This adds a glossy finish and an additional burst of citrus flavor.

Berry Compote

Pairing the cheesecake with a homemade berry compote (think strawberries, raspberries, or blueberries) complements the lemon beautifully and adds vibrant color.

Individual Portions

If you prefer, make mini cheesecakes in ramekins or muffin tins lined with baking paper. Adjust baking time accordingly (usually 20-25 minutes) for a charming presentation.

Why Lemon and Cheesecake Make a Perfect Pair

Lemon's natural acidity cuts through the richness of cream cheese, balancing the dessert and preventing it from feeling too heavy. This synergy is why lemon cheesecake remains a favorite among citrus lovers and those seeking a fresher alternative to dense, overly sweet desserts.

Moreover, the zesty notes uplift the palate, making it suitable for warm-weather occasions or as a palate cleanser after a hearty meal.

Mary Berry's Approach to Flavor Harmony

Mary Berry's baking philosophy often emphasizes harmony and balance. In her lemon cheesecake recipe, she avoids overwhelming the cream cheese with too much lemon, instead aiming for a subtle brightness that enhances rather than dominates. This nuanced approach is why her recipes consistently produce desserts that appeal to a wide audience.

Final Thoughts on Baking Mary Berry's Lemon Cheesecake

Baking Mary Berry's lemon cheesecake is a rewarding experience. You get to enjoy a luscious, creamy dessert with just the right amount of tang, all while working with a recipe that's straightforward and forgiving. Whether you're a novice baker trying cheesecake for the first time or a seasoned pro looking for a reliable lemon cheesecake recipe, Mary Berry's version is a must-try.

Remember, the key to success lies in the quality of ingredients, careful baking, and plenty of chilling time. Serve your cheesecake with a dusting of icing sugar, a dollop of whipped cream, or fresh berries to make it even more inviting.

So, next time you crave a dessert that combines tangy freshness with classic comfort, reach for the

lemon cheesecake recipe Mary Berry style – it's sure to become a favorite in your baking repertoire!

Frequently Asked Questions

What ingredients are needed for Mary Berry's lemon cheesecake recipe?

Mary Berry's lemon cheesecake typically requires cream cheese, digestive biscuits, butter, caster sugar, eggs, lemon juice, lemon zest, and double cream.

How do you make the base for Mary Berry's lemon cheesecake?

The base is made by crushing digestive biscuits and mixing them with melted butter, then pressing the mixture firmly into the bottom of a springform tin and chilling it before adding the filling.

What is the baking time and temperature for Mary Berry's lemon cheesecake?

Mary Berry usually recommends baking the lemon cheesecake at 160°C (320°F) for about 45-50 minutes until set but still slightly wobbly in the center.

Can Mary Berry's lemon cheesecake recipe be made without a springform tin?

While a springform tin is preferred for easy removal, you can use a regular cake tin lined with parchment paper, but it may be more difficult to remove the cheesecake without breaking it.

How do you achieve a smooth and creamy texture in Mary Berry's

lemon cheesecake?

To get a smooth texture, beat the cream cheese and sugar well until creamy, gradually add eggs one at a time, and fold in the lemon juice and zest gently before baking.

Is Mary Berry's lemon cheesecake served chilled or warm?

Mary Berry's lemon cheesecake is best served chilled after being refrigerated for several hours or overnight to set properly.

Can I use fresh lemons instead of bottled lemon juice in Mary Berry's recipe?

Yes, fresh lemon juice and zest are recommended for the best flavor in Mary Berry's lemon cheesecake recipe.

How can I decorate Mary Berry's lemon cheesecake?

You can decorate the cheesecake with lemon slices, zest, fresh berries, or a dusting of icing sugar for an attractive finish.

Additional Resources

Lemon Cheesecake Recipe Mary Berry: A Classic Dessert Explored

lemon cheesecake recipe mary berry has become a notable reference point for home bakers and dessert enthusiasts seeking a balance between tangy freshness and creamy indulgence. Mary Berry, renowned for her approachable yet refined baking techniques, brings her signature touch to this citrus-infused cheesecake, making it a staple in British kitchens and beyond. This article delves into the nuances of her lemon cheesecake recipe, analyzing its components, flavor profile, and why it continues to resonate with both novice and experienced bakers.

Understanding Mary Berry's Approach to Lemon Cheesecake

Mary Berry's recipes often emphasize simplicity, reliability, and the use of quality ingredients, and her lemon cheesecake is no exception. Unlike more elaborate or heavily decorated cheesecakes, her version prioritizes clean flavors and a smooth texture, allowing the natural brightness of lemon to shine through without overpowering the creamy base.

The recipe typically combines cream cheese with sour cream or crème fraîche, providing a rich but balanced filling. The lemon element is introduced through both zest and juice, imparting a fresh acidity that cuts through the richness. The base often consists of crushed digestive biscuits or graham crackers mixed with melted butter, creating a firm but crumbly foundation that complements the silky topping.

Ingredients and Their Roles

A closer look at the ingredients reveals why Mary Berry's lemon cheesecake stands out:

- **Cream Cheese:** The primary ingredient for the dense and creamy texture, offering a slight tang that pairs well with lemon.
- **Sour Cream or Crème Fraîche:** Adds moisture and a subtle tanginess, helping to achieve a smooth, slightly softer consistency than pure cream cheese.
- **Lemon Zest and Juice:** Provide fresh, aromatic citrus notes that brighten the dessert, balancing richness with acidity.
- **Digestive Biscuits:** Used for the crust, they contribute a buttery, slightly sweet base with a pleasant crunch.

- **Caster Sugar:** Sweetens the filling without overwhelming the lemon flavor.
- **Eggs:** Bind the filling together and help it set during baking.

This combination of ingredients reflects Mary Berry's philosophy: straightforward components coming together to create a dessert that is both elegant and dependable.

Comparing Mary Berry's Lemon Cheesecake to Other Popular Recipes

When assessing Mary Berry's lemon cheesecake recipe alongside other well-known versions—such as New York-style cheesecakes or no-bake variants—the distinctions become clear in texture, preparation time, and flavor intensity.

New York-style cheesecakes often have a denser, heavier texture and use a higher ratio of cream cheese to other dairy components. They may include sour cream but usually lack the pronounced lemon zest and juice that characterize Mary Berry's approach. Additionally, these cheesecakes require longer baking times at lower temperatures to avoid cracking.

No-bake lemon cheesecakes, in contrast, rely heavily on gelatin or whipped cream to set the filling and often have a lighter, mousse-like consistency. While these are quicker to prepare, they sometimes sacrifice the depth of flavor and firm texture achieved through baking.

Mary Berry's recipe strikes a balance between these two: it is baked to develop a firm yet creamy consistency, enriched by fresh lemon flavor without being overly dense. This middle ground appeals to those who want a traditional baked cheesecake with a refreshing citrus twist.

Advantages and Limitations of Mary Berry's Lemon Cheesecake Recipe

Every recipe has its strengths and potential drawbacks, depending on the baker's preferences and circumstances:

- **Advantages:**

- Simplicity in ingredients and method makes it accessible to home bakers.
- Balanced flavor profile that isn't too sweet or overly tart.
- Firm setting allows for clean slices and elegant presentation.
- Versatility in serving options—can be enjoyed plain or with toppings like berries or lemon curd.

- **Limitations:**

- Requires baking, which may be less convenient than no-bake alternatives.
- Some might find the texture less dense compared to other traditional cheesecakes.
- Dependence on fresh lemons means seasonal availability might affect flavor intensity.

Step-by-Step Breakdown of Mary Berry's Lemon Cheesecake Recipe

Understanding the procedural elements behind the lemon cheesecake recipe Mary Berry endorses helps demystify the baking process and highlights best practices.

Preparing the Base

The foundation begins with crushing digestive biscuits finely and mixing them with melted butter. This mixture is then pressed evenly into a springform cake tin. The key here is to create a compact, even layer that bakes to a crisp texture, providing contrast to the creamy filling.

Making the Filling

The filling preparation involves beating cream cheese until smooth, gradually adding caster sugar, eggs, and sour cream or crème fraîche. The lemon zest and juice are incorporated last to preserve their fresh aroma. The mixture should be smooth but not overly whipped to avoid introducing too much air, which can cause cracking during baking.

Baking and Cooling

Mary Berry's recipe advises baking at a moderate temperature—typically around 160°C (320°F)—for approximately 40-50 minutes. The cheesecake should be set around the edges but still slightly wobbly in the center upon removal. This careful balance prevents overbaking while ensuring the filling is cooked through.

Once out of the oven, the cheesecake needs to cool gradually at room temperature before refrigeration. This step helps prevent sudden temperature changes that could lead to cracks on the surface.

Enhancing the Lemon Cheesecake Experience

While Mary Berry's lemon cheesecake recipe is delightful on its own, several enhancements can elevate the dessert for special occasions or personal preference:

- **Lemon Curd Topping:** Adding a glossy layer of lemon curd atop the cheesecake adds visual appeal and intensifies the citrus flavor.
- **Fresh Berries:** Raspberries or blueberries provide complementary tartness and a pop of color.
- **Herbal Accents:** Garnishes like mint leaves or edible flowers introduce a fresh, aromatic contrast.
- **Textural Variations:** Incorporating a sprinkle of toasted almonds or pistachios on the crust or as a garnish adds crunch without overwhelming the smoothness.

These options maintain the integrity of Mary Berry's original flavor profile while allowing creative expression.

Adapting the Recipe for Dietary Preferences

In today's diverse culinary landscape, adaptations for dietary restrictions are often necessary. Mary Berry's lemon cheesecake can be modified with some consideration:

- **Gluten-Free:** Substitute digestive biscuits with gluten-free cookies or ground nuts for the base.
- **Lower Sugar:** Use natural sweeteners like stevia or reduce sugar quantities slightly, keeping in mind the impact on texture and flavor.
- **Lactose Intolerance:** Explore cream cheese and sour cream alternatives made from plant-based ingredients, though texture adjustments may be needed.

While these modifications require some experimentation, the fundamental structure of the lemon cheesecake recipe Mary Berry provides remains adaptable.

The Enduring Appeal of Mary Berry's Lemon Cheesecake

The lemon cheesecake recipe Mary Berry offers is emblematic of her broader culinary philosophy: elegance through simplicity. Its enduring popularity can be attributed to a harmonious combination of tangy freshness and creamy texture, achievable without overly complex techniques or rare ingredients. For bakers seeking a reliable dessert that impresses without intimidating, this lemon cheesecake stands as a testament to Mary Berry's expertise and the timeless appeal of well-executed classics.

In exploring its ingredients, methods, and potential variations, one gains insight not only into the recipe itself but also into the broader art of home baking—a craft where precise balance and thoughtful technique yield desserts that satisfy both palate and tradition.

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lemon cheesecake recipe mary berry: *Mary Berry's Baking Bible* Mary Berry, 2023-03-02 The definitive baking collection from the undisputed queen of cakes. This stunning new edition brings together the best of Mary Berry's most mouth-watering bakes. With 250 foolproof recipes, Mary Berry's Baking Bible has all the favourites, from Frosted Walnut Cake and Hot Chocolate Soufflés to The Very Best Shortbread, plus exciting new recipes - treat your friends and family to indulgent Brownie Loaves with White Choc Chip, moreish Paprika and Cheese Biscuits, a fabulous Rainbow Unicorn Cake, and much more. With beautiful photography and easy-to-follow instructions, this timeless classic is a must have for every baker, big and small.

lemon cheesecake recipe mary berry: Mary Berry's Ultimate Cake Book (Second Edition) Mary Berry, 2012-03-31 Over many years, Mary Berry has perfected the art of cake-making and her skills have earned her a reputation as the queen of cakes. Now she has updated her classic home baking bible, the Ultimate Cake Book, and once again shares with you the secrets of her success. With over 200 classic cake recipes, Mary Berry's Ultimate Cake Book includes recipes for every cake, biscuit and bun you ever wanted to bake and many more. From the traditional Victoria Sandwich Cake, Tarte Tatin or Millionaires Shortbread to the indulgent Very Best Chocolate Roulade, Swiss Wild Strawberry and Walnut Cake or Sharp Lemon Cheesecake, there is sure to be a cake or bake here to suit everyone. Ideal for cake-baking novices as well as more experienced cooks, Mary explains the basic methods of baking and gives advice on ingredients and equipment. Mary's easy recipes are interspersed with baking tips and solutions for the most common problems, making it possible for everyone to bake their favourite cake, whatever the occasion.

lemon cheesecake recipe mary berry: *Mary Berry's Traditional Puddings and Desserts* Mary Berry, 2011-07-01 A delicious collection of easy-to-follow dessert and pudding recipes from one of the best-known cookery writers in the UK, Mary Berry There is nothing more tantalizing than a fruit tart in the summer, a decadent chocolate gateau in the winter, and a good sticky toffee pudding any time you like. Using her expertise of traditional family cooking, Mary Berry shows how to make over 160 puddings and desserts, from old favourites, to variations on classic recipes and new mouth-watering ideas. Choose from a variety of pies, tarts, cakes, meringues, sorbets and ice creams. A visual recipe chooser makes it easy for you to select a dish to suit your mood. Tips and techniques, such as how to make a pastry and decorate with chocolate, will help you hone your skills to perfection. Plus, preparation tips enable you to save time in the kitchen. Essential for anyone who likes their meals to end with a real treat! All recipes previously published in Mary Berry's Complete Cookbook. Mary Berry's Traditional Puddings and Desserts- now available in ebook(PDF) format.

lemon cheesecake recipe mary berry: *Recipe for Life* Mary Berry, 2013-09-12 As well as starring on The Great British Bake Off, Mary Berry is returning to our TVs with her brand new series, Britain's Best Home Cook . . . so indulge, and discover her autobiography. From the moment she came into the world - two weeks early, throwing her parents' lives into disarray - Mary has gracefully but firmly done things her own way. Born in 1935, in the city of Bath, Mary's childhood was a curious mix of idyllic picnics and ramblings, and alarming air raids; of a spirited and outdoorsy home life and a dreaded school existence. All nearly cut horribly short by an almost fatal bout of polio when she was thirteen, which isolated Mary in hospital, away from beloved family and friends for months. Recovery saw her turn to her one true passion - cookery. And so began a love affair that has spanned six remarkable decades; from demonstrating ovens in the early 1950s to producing glossy food magazines in the 60s and 70s, gradually becoming the country's most prolific and - many would say - best loved cookery writer. Until her emergence in the 21st century as a TV sensation and style icon on the Great British Bake Off. In this touching, evocative and fascinating memoir, we accompany Mary on her journey of nearly eighty years; a life lived to the full, with a wicked sense of fun and an eye for the absurd, it is the life of a delightfully traditional but thoroughly modern woman.

lemon cheesecake recipe mary berry: Mary Berry's Simple Comforts Mary Berry, 2020-09-17 Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Come home to the delicious simplicity of a Whole Roasted Squash with Garlic and Chilli Butter, or a warming Spicy Sausage and Red Pepper Hot Pot. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every single dish is accompanied by a photography of the finished food, so you know exactly what you're making. Each recipe includes Mary's trademark no-nonsense tips and techniques for getting ahead, and has been rigorously tested to make your cooking stress-free.

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lemon cheesecake recipe mary berry: Mary Berry's Christmas Collection Mary Berry, 2013-09-26 Let Mary solve all your Christmas troubles with this fabulous collection of her favourite Christmas recipes. Mary Berry's Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to every celebration. Simple yet reliable recipes and Mary's handy hints will take the pressure off entertaining, whether it's for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-have companion to the festive season.

lemon cheesecake recipe mary berry: Mary Berry's Absolute Favourites Mary Berry, 2015-02-26 In this official tie-in to Mary's gorgeous new six-part BBC Two TV series, Mary reveals the secrets of her very favourite food. Featuring all the foolproof recipes from the show, Mary introduces you to her favourite dishes using produce from the farmers' market, the herb garden, the seaside, the countryside and more. This all-new collection of over 100 fuss-free, delicious dishes offers yet more inspirational ideas that anyone can try. From tempting Mini Beef Wellingtons, perfect for a party, to her foolproof Saturday Night Pasta, Mary's no-nonsense advice means cooking for friends and family has never been simpler. And of course, there are plenty of indulgent cakes and teatime treats for those with a sweet tooth. The book also contains Mary's favourite Christmas

recipes, from the two Mary Berry's Absolute Christmas Favourites TV specials. These are dishes that Mary never tires of, that are not too difficult to make, that don't have too many ingredients, and that'll have all your family asking for second helpings! From tempting canapés and inspiring salads to comforting suppers and indulgent cakes, it's never been easier to find a new absolute favourite.

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lemon cheesecake recipe mary berry: Celebrity Bake Book Mary Berry, 2012-09-20 A sensational collection of cake, cookie, tart and pudding recipes, this is a must-have book for any baking fan. Celebrities, chefs and politicians share their favourite bakes to raise money for The Ben Kinsella Trust. Celebrities include TV cook Mary Berry who is one of UK's best-known and respected cookery writers. Other well known contributors include HRH Duchess of Cornwall, Paul Hollywood, Lorraine Pascal, Jamie Oliver, Nigella Lawson, Jane Asher, and many, many more. The book is the idea of Linda Morris and the members of her Cake Club the Baking Belles, a small group of friends who get together, share recipes, bake and eat cake. A keen baker, Linda's son is Ed Shaerf, Chef Patron at One Blenheim Terrace.

lemon cheesecake recipe mary berry: *Springtime at Hope Hall* Pam Rhodes, 2020-02-21 'Brilliant, witty, and full of down-to-earth humour... The perfect 'church hall' anecdotal read' JB Gill, TV Presenter Songs of Praise presenter is back with another thrilling read and an unputdownable series centered on a Victorian church hall and Kath, its brash and inexperienced administrator. There's never a dull moment at Hope Hall. Its rooms are filled throughout the day with gossipy grandmas, body-popping teenagers, and a nursery group where it's the grown-ups who are near to tears! But it's all in a day's work for administrator, Kath, whose job it is to make sure Hope Hall offers something for everyone! As the team works to pull off their ambitious Hope Hall Centenary Easter Monday Fayre, Kath realizes reinforcements are needed. Brash, loud and inexperienced though she may be, Kath has a feeling that Shirley might be just the ticket! The Fayre is a triumph but when Kath's old flame comes back on the scene, she's faced with some tough choices. Will Kath make the right decision?

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