

Mighty Super Cheesecake by Playstore.Pw

AbidMedia · 09/10/2025



Prep Time

45

Difficult

Medium

Servings

3

Description

Mighty Super Cheesecake by Playstore.Pw

Ingredients

- 1 ½ cups crushed digestive or graham biscuits
- ¼ cup melted butter
- 500 g cream cheese
- softened
- 1 cup Greek yogurt or sour cream
- ¾ cup sugar
- 3 large eggs
- 2 tsp vanilla extract
- 1 tbsp lemon juice
- 2 tbsp flour or cornstarch
- Optional: caramel or fruit topping

Instructions

1. Prepare the crust: Mix crushed biscuits with melted butter until evenly coated. Press into the bottom of a springform pan and chill for 10 minutes. Make the filling: In a large bowl
2. beat cream cheese until smooth. Add sugar
3. then mix in yogurt
4. eggs (one at a time)
5. vanilla
6. lemon juice
7. and flour until creamy. Bake: Pour filling over the crust. Bake at 160 °C / 325 °F for about 50–60 minutes
8. or until the center is slightly jiggly. Cool & chill: Let the cheesecake cool completely
9. then refrigerate at least 4 hours (preferably overnight). Serve: Top with caramel
10. chocolate
11. or fruit sauce before serving.