

Lemon Meringue Cheesecake by Playstore.Pw

AbidMedia · 09/10/2025



Prep Time

60

Difficult

Hard

Servings

3

Description

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Ingredients

- 1 ½ cups crushed graham crackers or digestive biscuits
- ¼ cup melted butter
- 2 tbsp sugar
- 500 g (about 2 cups) cream cheese
- softened
- ¾ cup sugar
- 3 large eggs
- ½ cup sour cream or Greek yogurt
- 2 tbsp flour
- 1 tbsp lemon zest
- 3 tbsp fresh lemon juice
- 1 tsp vanilla extract
- 3 egg yolks
- ½ cup sugar
- 2 tbsp cornstarch
- ½ cup fresh lemon juice
- ¼ cup butter
- 1 tbsp lemon zest
- 3 egg whites
- ½ cup sugar
- ¼ tsp cream of tartar or a few drops of lemon juice

Instructions

1. Prepare the crust: Mix crushed biscuits with melted butter and sugar. Press into the bottom of a springform pan. Bake at 170 °C / 340 °F for 10 minutes
2. then set aside to cool. Make the cheesecake filling: Beat cream cheese and sugar until smooth. Add eggs one at a time
3. mixing after each. Blend in sour cream
4. flour
5. lemon zest
6. lemon juice
7. and vanilla until creamy. Pour over the crust. Bake: Bake at 160 °C / 325 °F for 55–65 minutes
8. until the center is slightly jiggly. Turn off the oven
9. leave the door slightly open
10. and let it cool inside for 1 hour to prevent cracks. Then chill in the refrigerator for at least 4 hours. Make the lemon curd: In a saucepan over medium heat
11. whisk egg yolks
12. sugar
13. cornstarch
14. and lemon juice until thickened. Remove from heat
15. stir in butter and zest
16. and let cool. Spread the cooled lemon curd over the chilled cheesecake. Prepare the meringue: Whip egg whites with cream of tartar until soft peaks form. Gradually add sugar and beat until glossy stiff peaks form. Spread meringue over the lemon curd layer. Finish: Use a kitchen torch to lightly brown the meringue (or bake at 200 °C / 400 °F for 3–5 minutes) until golden. Chill again before serving.