**CATHY’S**

**CREATIVE**

**RECIPES**

**Ingredients (Metric Measurements)**

# *Base*

50 g[[1]](#footnote-1) caster sugar 15 g baking powder

50 g self-raising flour 1 egg

50 g margarine

## Filling

500 g cream cheese 50 g plain flour

300 ml[[2]](#footnote-2) double cream 1 egg

75 g margarine 1 lemon, juice and rind

50 g caster sugar 50 g sultanas

## Method

1 In a large bowl mix together all the ingredients for the base. Spread on the base of a greased 23 cm tin.

2 Work the cream cheese until smooth, add in the cream and beat together.

3 Cream the margarine, sugar and lemon rind together in another bowl until smooth. Gradually add the flour, lemon juice and rind, egg and sultanas.

4 Fold in the cheese and cream mixture and mix until smooth.

5 Pour on top of the base mixture in the tin. Bake at 180°C[[3]](#footnote-3) for 1 ¼ to 1 ½ hours. Allow to cool. Remove the tin and chill.

1. 50 g = 2 oz. [↑](#footnote-ref-1)
2. 300 ml = 0.5 pt. [↑](#footnote-ref-2)
3. 180ºC = 350º [↑](#footnote-ref-3)