

# A baking challenge

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or

1 packet Marie Biscuit

100 gm butter

For the topping -

2 cups sugar

1 cup water

1 tbsp spoon lemon zest

2 tbsp spoon lemon rind (spaghetti width)

**Method:**

To make the base -

Preheat oven to 150°C (350°F), place the almond meal, flour, sugar and butter in a bowl. Rub the mixture with your fingertips until a rough dough forms. Line the base of a lightly greased 20cm-round springform tin with non-stick baking paper. Using the back of a spoon, press the mixture into the base. Bake for 15 minutes or until light golden. Refrigerate.

Or

Put the whole packet of Marie biscuit in an air-tied clear bag, pound with a wooden spoon or tong, crush into



chunky powder. Mix butter with the powdered biscuit with your hands into a flakey dough. Line the base of your greased baking tin with non-stick baking paper; press the dough evenly with your thumb creating a base of around 10mm.

To make the filling -

Place the cream cheese, ricotta, eggs, sugar, lemon juice and rind and vanilla in the bowl of a food processor. Combine the corn-flour and water until smooth and add to

the cheese mixture. Process the mixture until smooth. Bring out the baking tin from the refrigerator and lightly grease the sides of the tin. Pour the filling over the base. Tap the tin lightly to remove any air bubbles. Bake for 1 hour in low heat. Put a knife through and check if it is set. Turn the oven off if the knife comes out clean and stand the cake for 1 hour, leaving the oven-door closed. Refrigerate until cold.

To make the topping-

Mix water and sugar and bring to boil. Simmer until mixture sticks to spoon. Remove from stove. Throw in the zest after the syrup has cooled down. Place the lemon rinds on the top of the cake and pour syrup evenly from the middle. Place into the refrigerator for another 15 minutes before serving.

You can also add dried fruit (I used pineapple) in the topping. Mango, pineapple, kiwi – any dried fruit goes well with recipe but best if it's citrusy or some kind of a berry.

Time saver's guide: The base made with Marie biscuit is your time saver option. The syrup can be made beforehand too.

Photo: Sharmin Rahman

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লেবু ও গোলাপের সুগন্ধ নিয়ে  
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