



# Russell Hobbs

25L AIR FRYER OVEN Recipe

FUNCTION: Convection

VANILLA CHEESECAKE

**Temperature:** 200°C

Cooking Time: 21 minutes

Servings: 2

## INGREDIENTS

1 pkt tennis biscuits

½ cup salted butter

½ sweetened condensed milk

2 eggs

1 tsp vanilla essence

230g plain cream cheese

1 pkt cherries

## METHOD

1. Blitz the biscuits in a food processor until a fine texture is achieved, add melted butter until fully combined with the biscuit crumbs.
2. Lightly brush butter onto bottom of a round baking pan that fits into the cooking cavity. Place a sheet of baking paper on the bottom of the pan and press the biscuit mixture into the pan firmly, a spoon will assist in achieving a smooth crust. Allow the crust to set for 15 minutes in the refrigerator.
3. In a medium bowl, beat the cream cheese with a hand mixer until smooth. Add the eggs, vanilla essence and milk to the cream cheese, (beat on medium speed) until smooth.
4. Once the biscuit base has set, pour the cream cheese mixture into it and bake using the "Convection" function in the Russell Hobbs Air Fryer Oven for 20 minutes at 180 degrees or until the centre is firm.
5. Carefully remove the pan from the oven and allow the cake to cool in the refrigerator for 6-8 hours or overnight.
6. Once ready to serve, remove from pan using a butter knife for the edges around the pan (unless you have used a spring form tin, then simply release the cake and serve).