

## **Greek Yogurt Cheesecake**

This is a delicious cheesecake, rich and creamy and so much lighter and healthier than the cream cheese versions. Just make sure to use Greek **strained** yogurt, you need the consistency, flavor and texture you can't get from plain yogurt. Also, don't use low fat because they put things like gelatin on low fat yogurts and it messes with the end result. 10% full fat is the ideal yogurt.

A heavenly dessert that's going to make you lick the pan!

Elektra Silverfox

### **Ingredients**

#### **For the crust**

250 gr digestive biscuits or graham crackers  
100 gr melted butter

#### **For the filling**

1200 gr Greek strained yogurt  
300 gr granulated sugar  
6 eggs  
2 egg yolks  
2 tsp lemon juice  
3 tsp vanilla extract  
a pinch of salt  
1 tbs butter to grease the pan  
Honey, walnuts, and thyme to serve

All the ingredients should be at room temperature.

To make the crust, put the crackers broken up into pieces and the melted butter in a food processor and beat them together until combined, the mixture should look like coarse breadcrumbs. Or as I like to say, like beach sand!

Grease a 28 cm (11 inches) spring form pan with butter (bottom AND sides)

Spread the cookie mixture in the pan by pressing down on it with your hands to make it compact and cover the bottom of the pan. Bake it in a preheated oven (160° Celsius set to fan) (325 degrees Fahrenheit) for 13-15 minutes until golden. Set aside and let it cool completely.

For the filling, turn the oven temperature up to 230° Celsius (450 degrees Fahrenheit), set to fan.

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Put the yogurt in a bowl and beat with a mixer for 2 minutes until fluffy and creamy. Add 150 gr of sugar and beat for 1 minute on low speed. Scrape down the sides of the bowl so that all the yogurt is mixed in properly. Add another 150 gr of sugar, a pinch of salt, the lemon juice, the vanilla extract and the egg yolks and beat on low speed until everything is combined and the mixture has a creamy texture.

Scrape down the sides of the bowl and add the eggs, one at a time. Each time you add an egg you have to wait until it's fully incorporated into the mixture before you add the next.

Pour the smooth filling over the cooled crust and bake in the oven for 10 minutes. Very important: DO NOT open the oven door while the cheesecake is baking.

After 10 minutes, turn the temperature down to 100° Celsius (200 degree Fahrenheit) and bake for 1 1/2 hours. Again, DO NOT open the oven door at any point while baking.

When it's ready, take it out of the oven and leave it to cool down at room temperature for at least 2 hours, then it has to go into the fridge for another 2 hours to cool completely and chill. Do not skip this part, no matter how difficult it may be to wait that long. Trust me, it's worth it!

To serve: drizzle good quality honey over the pieces, sprinkle with chopped walnuts and 1 or 2 chopped fresh thyme leaves. Then get ready to taste perfection!

Because each oven is slightly different, you may have to adjust the baking times accordingly

If you have a nut allergy, avoid the walnuts. I decided on this recipe because I know there are people who are allergic to nuts and chocolate and so many of my dessert recipes use chocolate and nuts. This one is an amazing Greek twist on the New York cheesecake so it's also kinda slash-y since it marries New York/Greece which makes it perfect for the group! 😊

Merry Christmas and Happy Holidays!!