Baked lemon & coconut meringue cheesecake

Ingredients

330g Nice biscuits
120g unsalted butter, melted
500g cream cheese, softened
2/3 cup (150g) caster sugar
4 eggs, plus 2 extra egg yolks
½ cup (125ml) lemon juice
Finely grated rind of 1 lemon

Meringue topping
2 egg whites
½ cup (110g) caster sugar
1 cup dessicated coconut

Method

Preheat oven to 160°C. Grease a slice pan and line with baking paper. Place biscuits in a food processor and process until fine crumbs, then mix with butter and 1 tablespoon of water. Press mixture into the base of the prepared pan, refrigerate while you make the filling.

Place the cream cheese in a food processor, process until smooth, then gradually add the sugar. Add the eggs and egg yolks one at a time, until just combined. Add lemon juice and rind and process to combine.

Pour over the biscuit base in pan and bake for 20 minutes or until the cheesecake still slightly wobbles. Remove from the oven and set aside to cool slightly for 15 minutes.

To make the topping, place egg whites in a clean bowl and beat until soft peaks form.
Gradually add caster sugar and beat till thick and glossy.
Finally fold in the coconut.
Carefully spread meringue over the cooled cheesecake to just cover the filling. Return to the oven and bake for a further 10 minutes or until light golden in color and firm to the touch.