

## There are many different ways to enjoy your Lions Club Xmas Cake ...

Last year I shared a recipe for Xmas Cake Brownies. Hopefully you had the opportunity to give them a try. This year, I've copied a recipe out of the Women's Weekly Cheesecakes cookbook. I've tried this one ... it's easy to make ... and delicious.

### ***Celebration Cheesecake***

500g fruit cake, cut into 1cm slices  
1 medium pink grapefruit, segmented  
2 large oranges, segmented  
250 g strawberries, halved  
120g fresh raspberries  
150g fresh blueberries

#### **Toffee**

1 cup caster sugar  
1 cup water

#### **Filling**

750g cream cheese, softened  
300g sour cream  
1 teaspoon vanilla extract  
1 cup caster sugar  
¼ cup brandy  
½ teaspoon ground nutmeg  
3 eggs

1. Preheat oven to 180C (160C fan-forced)
2. Grease 26cm spring form pan and line base with baking paper
3. Cover base of tin with cake slices; bake 10 mins; reduce oven temp. to 150C (130C fan-forced)
4. Make filling by beating cheese, sour cream, extract, sugar, brandy and nutmeg in a large bowl with electric mixer until smooth
5. Beat in eggs one at a time
6. Pour filling into tin; bake about 45mins; cool in oven with door ajar
7. Refrigerate cheesecake for 3 hours or overnight
8. Make toffee – stir sugar and water in frying pan over high heat until sugar dissolves; boil without stirring, uncovered for 10 mins or until mixture is golden brown in colour; remove from heat and stand until bubbles subside before using
9. Remove cheesecake from tin; place on

