



Anzac Cheesecake with Golden Syrup Caramel

Cheesecake

Ingredients

1 1/4 cups traditional rolled oats
3/4 cup plain flour
1/3 cup desiccated coconut
75g butter
1/4 cup golden syrup
1/3 cup brown sugar
500g cream cheese, softened
1 teaspoon vanilla extract
2/3 cup caster sugar
3 eggs

Golden Syrup Caramel

Ingredients

60g butter
1/4 cup brown sugar
1/3 cup golden syrup
2 tablespoons thickened cream

Method

1. Preheat oven to 150C/130C fan-forced. Grease and line the base of a 20cm-round (base) springform pan.
2. Combine rolled oats, flour and coconut in a bowl.
3. Place butter, golden syrup and brown sugar in a small saucepan over medium heat. Cook, stirring, for 5 minutes or until melted and smooth. Stand for 2 minutes. Add butter mixture to coconut mixture. Mix well to combine. Stand for 5 minutes. Press mixture over base and side of prepared pan, leaving a 1cm border around top edge of pan.
4. Using an electric mixer, beat cream cheese, vanilla and sugar until light and fluffy. Add eggs, 1 at a time, beating until just combined. Pour mixture into pan, levelling top with spatula.
5. Place pan on baking tray. Bake for 50 minutes or until filling is just set (cake will wobble slightly in the centre). Turn oven off. Cool cheesecake in oven for 1 hour with door slightly ajar. Cool at room temperature. Refrigerate overnight.

6. Meanwhile, make golden syrup caramel: Place butter, brown sugar and golden syrup in a small saucepan over medium heat. Cook, stirring for 5 minutes or until smooth. Stir in cream. Bring to the boil. Simmer for 2 minutes. Remove from heat. Cool for 20 minutes. Transfer to a bowl.
7. Remove cheesecake from pan. Stand cheesecake and sauce at room temperature for 10 minutes. Drizzle golden syrup caramel over centre of cheesecake. Serve.

