

Lemon Myrtle Cheesecake

Ingredients

250g packet of plain sweet biscuits

140g Butter, melted

1 Tablespoon of Wattle Seeds

2 Teaspoons of Lemon Myrtle

2 x 250g packets of cream cheese, softened

1 x 300g carton of sour cream

$\frac{3}{4}$ cup caster sugar

3 Teaspoons of vanilla extract

3 Eggs

Method

Step 1: Release the base from a 22cm springform pan and invert. Line the base with non-stick paper, allowing the edges overhang. Secure the base back into the pan.

Step 2: Place the biscuits into a bowl of a food processor and crush until fine, add wattleseed, re-mix, add butter re-mix until all ingredients are combined. Transfer to pan and spread with the back of a spoon or a spatula, to evenly spread the mix and press firmly into base. Cover with plastic and place in fridge for half-hour to chill.

Step 3: Preheat oven 160C. Place cream cheese, sour cream, caster sugar into a large bowl and process until smooth. Add eggs, vanilla and lemon myrtle and re-blend until well combined.

Step 4: Pour the mixture into the prepared pan. Bake for 1 hour or until just set in the centre. Turn oven off, **Do not remove from oven until cake is cool**. Leave oven door shut while waiting. (This will prevent cake from cracking).

Step Five.

Place in fridge to chill for 4 hours.

Lemon Myrtle Crackles

Ingredients:

125g or half a block of copha

4 Cups of Rice Bubbles

2 teaspoons of Lemon Myrtle

1 Cup of Icing sugar, sifted

Method:

Mix rice bubbles and icing sugar together in a large mixing bowl and set aside.

Gently melt copha with Lemon Myrtle in a saucepan and let cool slightly, pour copha and lemon myrtle mix into rice bubbles and icing sugar and mix well.

Spoon mixture into paper patty cases and refrigerate until firm.

Lemon Myrtle Ice Cream

Ingredients:

1 x 2lt Tub of ice cream

1 teaspoon of lemon myrtle

Method:

Leave ice cream to melt slightly, then add lemon myrtle, mix well and re-freeze.

Wattleseed,Oatmeal and Sultana Cookies

Ingredients:

$\frac{3}{4}$ cup of softened butter

$\frac{3}{4}$ cup of white sugar

$\frac{3}{4}$ cup packed brown sugar

1 Tablespoon of wattleseed

2 Eggs

1 Teaspoon of vanilla extract

1 $\frac{1}{4}$ cups of plain sifted flour

1 Teaspoon of baking soda

$\frac{3}{4}$ Teaspoon cinnamon

$\frac{1}{2}$ Teaspoon salt

2 $\frac{3}{4}$ cups of rolled oats

1 cup of sultanas

Method:

Pre-heat oven to 190C (375F), in a large bowl mix butter and sugars,until smooth. Beat in eggs, vanilla until fluffy. Stir together salt, cinnamon, flour,wattleseed, and baking soda. Slowly combine with wet ingredients,until mixed. Pour in sultanas and oats. Place Teaspoon size portions onto baking tray lined with baking paper and bake for 7-10 minutes or until golden brown, leave to cool slightly, then remove and let cool completely to enjoy.