



## Goats Curd Cheese Cake: Peter Clarke, Vintners Bar & Grill

125 g butter  
1/2 cup castor sugar  
1 tablespoon milk  
1 tspn lemon zest (x 2)  
1 tspn vanilla essence  
1 cup plain flour  
1 tspn BP  
1/2 tspn salt  
1 egg

Cream butter & sugar add egg , then milk, vanilla & zest. Fold in dry ingredients. Mix & pour into tin.

1 cup goats curd  
2 cups sour cream (x 1)  
1 & 1/2 cups sugar  
6-7 eggs

Mix & pour over cake batter.  
Bake at 180 oc for 1.5 hours  
To serve sprinkle with cinnamon sugar.