

Lemon Cheesecake

Ingredients

6 digestives	1 tbsp. caster sugar
30 g butter	100ml double cream
$\frac{1}{4}$ cup cream cheese	
1 lemon	

Method

1. Wash and Grate the lemon to get the zest
2. Juice the lemon and put it to the side.
3. Break up biscuits in a metal plate to look like breadcrumbs.
4. Weigh out and melt the butter in a saucepan.
5. When the butter has melted turn of the hob and remove from the heat.
6. Pour the biscuit mixture into the saucepan and mix with a spoon.
7. Scoop the breadcrumb mixture press into a small greaseproof baking tin.
8. Combine the cream cheese and caster sugar until smooth in a glass bowl.
9. Measure out the cream and pour into the bowl.
10. Add the zest and the lemon juice. (Only put as much as you would like)
11. Whip up everything in the bowl until it's thick and smooth.
12. Spoon onto biscuit base making sure it's level.
13. Chill in fridge before serving.