

Lemon Cheesecake

Ingredients

Base

50g butter

8 digestive biscuits

Filling

200ml Elmlea double cream

1 lemon zest and juiced

1 tbspn caster sugar

100g cream cheese

Fresh fruit of your choice to decorate

7" 20cm sandwich tin or a foil dish of the same size **MUST NOT BE BIGGER!!**

Method

1. Crush the biscuits in a jug with the end of a rolling pin.
2. Melt the butter in a saucepan and remove from the heat.
3. Mix in the crushed biscuits to the melted butter.
4. Press the mix into the base of the tin with a metal spoon and cover with cling film and place in the fridge to set.
5. Mix the cream, lemon juice, and zest, along with the soft cream cheese all together using an electric hand whisk or balloon whisk until smooth and thick.
6. Spoon onto the top of the biscuit mix and level the top with a spoon.
7. Cut your fruit to decorate the top of your cheesecake and arrange it on the top. Cover carefully with cling film and put back into the fridge and **collect before you go home.**

