

Date of practical

Lemon Cheesecake

Ingredients:

250g Digestive Biscuits (about 9 biscuits)
50g Butter or Margarine
225g Low fat/Full fat Cream Cheese
(e.g *Philadelphia*)
240g fresh double cream or whipping cream
50g Caster sugar
1 Lemon
Other decoration if desired



You will need to bring a 20cm (8" cake tin to make in or a foil container. You will also carry the cheesecake home in this.

Method:

1. Put the biscuits into a bowl and gently crush with a rolling pin.
2. Melt the butter in a pan and stir in the biscuit crumbs. Use a little of the butter to coat the sides of the ring and the baking sheet.
3. Wash the lemon. Cut in half and cut two neat slices (for decoration)
4. Grate the skin finely and squeeze the juice with a lemon squeezer. Place juice into a small container.
5. Whip the cream until thick.
6. Mix the cream cheese and add to the cream.
7. In a bowl mix lemon rind, juice and sugar and slowly add while stirring to the cream cheese mixture.
8. Once mixed spread the mixture over the biscuits using a spatula.
9. Add the lemon slices to the top of the cheesecake to decorate.
10. Keep chilled until use.