



Mini Lemon Cheesecakes

Equipment

- Mixing Bowl
- Small Saucepan
- White Plastic Mixing Spoon
- Rolling Pin
- Grater
- 12 Paper Bun Cases
- Bun Tin
- Sharp Knife
- Tablespoon

Ingredients

Please bring a container to take home your product

150g Digestive Biscuits
75g Butter
225g Cream Cheese
¼ Pint (150ml) Double Cream (NOT ELMLEA as this does not set properly)
50g Caster Sugar
1 Lemon

Method

STEP 1

Crush the biscuits in a bowl with a rolling pin.

STEP 2

Melt the butter in a saucepan. Mix the biscuits into the melted butter until well coated. Place the bun cases into the bun tin. Press the biscuit mixture into the bottom of each bun case using a tablespoon, making sure that it is about 1cm deep and smooth over.

STEP 3

Grate the zest from the lemon using a medium grater (be careful not to grate the white part of the skin as this is bitter tasting). Reserve a little for decoration and place the rest into a mixing bowl. Cut the lemon in half, squeeze out the juice and add to the bowl.

STEP 4

Whisk in all the other ingredients.

STEP 5

Spoon into the bun cases, smooth over the tops and decorate. Put into the fridge to chill.