



# 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

1/4 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.