

Lemon Cheese Cake

Recipe

150g/6oz Digestive biscuits
75g/3oz butter or margarine
225g/9oz ricotta or mascarpone
cheese (or vegan cream cheese)
125ml/ $\frac{1}{4}$ pint fresh double or
whipping cream (or vegan cream)
50g/2oz caster sugar
1 lemon

Equipment

Mixing bowl
Small bowl
Rolling pin
Spatula
Whisk
Wooden spoon
saucepan
**Large container to
take home**



Method

- 1) Collect equipment.
- 2) Put the biscuits in a bag and crush using a rolling pin.
- 3) Put the butter into the pan and melt over a gentle heat.
- 4) Take the pan off the hob and stir the biscuits into the butter.
- 5) Press the biscuit mixture into the base of the dish.
- 6) Whisk the cream in the large bowl until just thick.
- 7) Mix the cheese, lemon and sugar together in a small bowl.
- 8) Stir the cheese mixture into the cream.
- 9) Gently spread over the biscuits.
- 10) Cover with cling film and chill
- 11) Wash up.