



Mini lemon cheesecakes

Ingredients:

2 tubs Cream cheese
50g Icing sugar
2 Lemons
75g Butter
150g Digestive biscuits bashed up!

Method:

- Mix the cream cheese, icing sugar, lemon juice and lemon rind in a bowl. (If this is too runny add a little double cream)
- Bash up the digestive biscuits into a bowl using a wooden spoon
- Melt the butter and mix in the bashed up digestive biscuits
- Press the biscuit mixture into 12 cake bases
- Pour over the cheesecake mixture and refrigerate for 1 hour
- Pop out of the cases and enjoy!