

Let's get cooking with



Healthworks
the community health charity

Quick and Easy Lemon cheesecake

What you need:

- 110g digestive biscuits
- 50g butter or margarine
- 700g cream cheese
- 50g caster sugar
- Juice and zest of 1 lemon



How to prepare:

1. Crush the biscuits in a bowl using a rolling pin.
2. Melt the butter in the microwave, be careful you don't let it burn.
3. Mix the melted butter and biscuits together, then press into a cake or flan tin—with a loose base if possible.
4. Pop into the fridge to cool.
5. Put the cream cheese, sugar, lemon juice and zest into a bowl and mix together.
6. Pour over the biscuit base and leave to set in the fridge.
7. Once set its ready to serve.

Top tip/s:

- Try using ginger biscuits and oranges for a bit of a twist

Enjoy!

From the Community Skills Team
www.healthworksnewcastle.org.uk