

# Lemon Cheesecake



## Recipe By FoodieBook

**Ref:** 451

**Heading:** Puddings

**Cuisine:** British & Irish

**Food Type:** Vegetarian

**No of Portions:** 8

## Ingredients & Prep

60 g full fat cream cheese or Mascarpone

300 ml double cream

150 g condensed milk sweet

25 g icing sugar

80 ml lemon juice

1 lemon zest

### Base

300 g digestive biscuits

120 g butter melted additional for lining tin

### Candied Lemon Garnish

2 lemon cut into thin slices then in half moons

200 g sugar

200 ml water

## Method

**Step 1** - First make the candied lemon, heat an oven to 120°C have a non stick baking tray or a silicon mat at the ready, place water & sugar into a saucepan & bring to a simmer drop in lemon be careful not to splash & cook gently stirring them around for 1 min, then drain in a colander, place lemon moons on the baking sheet/mat & bake for an hour turning every 15 mins or so until firm.

**Step 2** - Make the base by putting the biscuits in a bag & bashing with a rolling pin or a pan into crumbs, place crumbs into a bowl & add melted butter & stir in to combine.

**Step 3** - Take a 23cm removable bottom springform cake tin, line with a little butter, then tip butter biscuit crumb mixture in the tin, even out & pack down to form the base. Chill in the fridge.

**Step 4** - Put cream cheese in a bowl with the condensed milk, lemon juice, lemon zest & icing sugar then in another bowl whip the cream with an electric whisk to firm, then fold carefully into the cream cheese mixture with a spatula, tip lemon/cream mixture into the tin, smooth out & place in the fridge for at least an hour.

**Step 5** - Remove from the tin, use a knife around the edge to loosen. Place by pushing cut side of the candied lemon garnish around the edge of the cheesecake.

## Suggestion & Tips

Classic pud, you can use other fruit like Orange or Lime etc.