

Lily's Cheesecake

www.sclu.life/news/cheesecake

Ingredients:

Base

175g digestive biscuits
or ginger nuts
50g Butter



Filling

1 tin of condensed milk
400g cream cheese
75ml of lemon juice



Topping

3 tablespoons sugar
1 tablespoon of
lemon juice



Making the cheesecake:

- Using a little bit of butter on some kitchen roll, grease a baking tin / foil tray. This will stop the cheese cake sticking.
- Put the biscuits in a strong sandwich bag, seal it and using a rolling pin/can or jar crush the biscuits into crumbs.
- Pour the crushed biscuits into a bowl.
- Place the butter in a pan and melt slowly on a low heat. You can also melt the butter in a bowl in the microwave.
- Once all the butter has melted, add this to the biscuits and mix well until all the crumbs are coated.
- Get your tin/foil tray and spoon in the biscuit mix. Press it down using a spoon so it's an even layer. Put the biscuit base into the fridge for 20 mins.
- In a clean bowl, pour the condensed milk in and add the soft cheese. Whisk them together.
- Add the lemon juice into the bowl. Stir and watch as the mixture thickens. Have a taste. If you would like the mixture to be more lemony add some more lemon juice until it's to your taste. Adding more lemon juice will also make the mixture thicker.
- Pour the mixture on top of the biscuit base.
- To make the topping add the sugar and lemon juice to small pan and bring the mixture to a boil over a medium heat. Reduce the heat & let the mixture thicken for a few minutes.
- Once the mixture has bubbled, take it off the heat. Be careful it will be very very hot! Leave to cool and the drizzle on top of the cheesecake.
- Put the cheesecake in the fridge to chill for 2 hours (can be left overnight).
- When you're ready to serve your cheesecake, take it out of the fridge and transfer it from the tin to a plate.



Don't forget to take a picture to share with us!
#LCSbakingkits



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Lily's Cheesecake

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