**Lemon Cheesecake**

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| ***Ingredients*** | ***Equipment*** |
| 150g digestive biscuits | rolling pin |
| 75g butter | mixing bowl |
| 200g cream cheese | weighing scales |
| 125ml double cream | wooden spoon |
| 50g caster sugar | saucepan |
| 1 lemon | sharp knife |
|  | zester |
|  | whisk |

***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Place the biscuits in the mixing bowl and crush with the end of the rolling pin.
3. Melt the butter in a saucepan, remove from heat and stir in the biscuit crumbs.
4. Use the biscuit mixture to line the base of your serving dish.
5. Whip your cream in the mixing bowl using a whisk until thick and then stir in the cream cheese and sugar.
6. Remove the zest from the lemon and add in to the mixture.
7. Cut the lemon in half and squeeze the juice from one half into the mixture.
8. Spread the mixture over the base carefully.
9. Decorate the cheesecake with slices of the remaining half of the lemon.
10. Chill before serving.

