

Lemon Cheesecake Recipe

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This cheesecake is simple to make yet very very tasty and works well for dinner parties, it can be prepared up to a day in advance and keeps up to three days if covered in clingfilm and kept refridgerated.

Prep Time ~ 40mins	Chilling Time ~ 4hrs
Approx Cost ~ £4	Difficulty ~ Easy
Freeze ~ No	Serves ~ 6

Tip ~ When the cheesecake is ready to serve, decorate with thin slices of lemon and lightly whipped cream.

Ingredients

Base:

75g / 3oz butter, melted plus extra to grease

175g / 6oz digestive biscuits

Filling:

Finely grated zest and juice of 2 lemons

1 tbsp powdered gelatine

225g / 8oz full fat soft cheese

150ml / ¼ pint Greek style yogurt or crème fraiche

4 tbsp thin honey

2 medium egg whites

Method:

- Grease a 20cm / 8 inch spring release cake tin. Crush the biscuits in a food processor, then mix with the melted butter until evenly combined. Spoon into the cake tin and press over the base of the tin (I usually use a tea caddy to tamp the biscuit).
- To make the filling - make up the juice from the lemons to 150ml / ¼ pint with water. Sprinkle on the gelatine and leave to soften for 2 - 3 minutes. Stand the bowl over a pan of simmering water until the gelatine is dissolved. Leave to cool slightly.
- Beat the soft cheese, yogurt and honey together in a bowl.
- Stir in the lemon zest and gelatine.
- Whisk the egg whites in a clean bowl until stiff. Fold into the cheese mixture and spoon into the tin. Level the surface.

- Chill for at least 4 hours until set.
- Carefully remove the cheesecake from the tin and transfer to a plate to serve.