

Frozen lemon cheesecake



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This tart cheesecake is easy to make and will be a hit with the whole family.

Ingredients

75 g	Butter
250 g	Malt biscuits, or plain sweet biscuits
393 g	Sweetened condensed milk
500 g	Cream cheese
2 tsp	Lemons, zest of
½ cup	Lemon juice

Directions

1. Place melted butter and biscuits in a food processor and pulse to a crumb consistency.
2. Press crumbs over the base and sides of a 24cm fluted flan pan. It will be easier to serve if it has a removable base.
3. Place condensed milk, cream cheese, lemon rind and lemon juice in a food processor and pulse until smooth.
4. Pour mixture over the biscuit base and freeze until set.

