

Lemon Cheesecake

By *Chelsea Sugar*

An amazingly light, mousse-like textured cheesecake recipe with a good crunchy biscuit base - delicious!

Difficulty **Easy** Prep time **4 hrs 30 mins** Cooking time **10 mins** Serves **12**

Ingredients

1 packet plain wine or digestive biscuits crumbled (easily done in a food processor)
125g **Tararua Butter** melted
1 packet lemon jelly
3/4 cup boiling water
grated rind and juice of 1 lemon
400g **Meadow Fresh Cream Cheese**
3/4 cup **Chelsea White Sugar**
375ml can evaporated milk well chilled (keep in fridge overnight)
1 tsp vanilla essence



Method

Mix crushed biscuit crumbs and melted **Tararua Butter**. Press into the base of a 21cm spring form well-greased cake tin. Bake for 10 minutes at 150°C. Cool.

Melt jelly in boiling water. Add rind and juice of the lemon. Beat the **Meadow Fresh Cream Cheese** with the **Chelsea White Sugar**, add to jelly, stirring until well combined and creamy smooth. In a separate bowl, whip chilled evaporated milk until thick and fold into mixture. Add vanilla essence. Pour into crumb base and put in fridge for at least 4 hours, preferably overnight.

Tip: Garnish with berries