

Lemon Cheesecake

2- 395g condensed milk

1 cup lemon juice-“this will thicken & set the cheesecake”

1-250g cream cheese

1-250g pack chocolate cookies

60gram butter

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a zip lock bag & combine with 60g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for 20 minutes

Whisk cream cheese and one condensed milk until smooth then add the other condensed milk with the lemon juice. Mix well.

Pour mixture over biscuit base and put lid on and refrigerate till set.

Remove the lid and grate lemon zest on top.

Remove sleeve upwards from the base. Cut & serve from the base.

You can re-assemble sleeve and lid to store in the fridge.