



Lemon Cheesecake

INGREDIENTS

Crust

1 packet Tennis Biscuits, crushed (place the biscuits in a plastic bag and crush it)
3 tbsp (45 g) butter, melted

Filling

1 cup (250 ml) whipping cream
1 can (306 g) condensed milk
250 g cream cheese
100 ml lemon juice

Nutrition Facts

Serving size: 130 g

Energy (kJ)	1817
Protein (g)	7
Total Carbohydrates (g)	37
Fat (g)	29
Fibre (g)	1
Calcium (mg)	106

METHOD

1. Line a 20 cm springform tin with baking paper. Grease the paper with butter or a releasing agent.
2. To make the crust, mix the melted butter and crushed biscuits. Transfer the mixture to the prepared tin and tightly compress it onto the base. Refrigerate for at least 10 minutes.
3. In the meantime, whip the cream until thick, soft peaks form. Take care not to overbeat.
4. In a separate bowl, mix the condensed milk, cream cheese and lemon juice until smooth and well combined.
5. Gently fold the condensed milk mixture into the whipped cream.
6. Transfer the combined mixture to the biscuit base. Allow to chill in the refrigerator overnight.
7. Top with fresh-cut fruit or lemon zest.



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