

Cheese cake

This cheesecake is light, creamy, and easy to make. It's perfect for a special occasion or for when you want a quick and easy dessert.

Ingredients:

- * 350 g Digestive biscuits
- * 120 g Unsalted butter, melted
- * 450 g Cream cheese, softened
- * 100 g Caster sugar
- * 100 ml Heavy cream
- * 40 g Potato starch
- * 3 Eggs
- * 1 teaspoon Ground cinnamon
- * Zest of 1 lemon

Instructions:

1. Preheat the oven to 180°C (350°F).
2. Finely crush the biscuits with the cinnamon, then stir in the melted butter.
3. Press the biscuit mixture into a 16 cm (6 inch) diameter springform pan.
4. In a large bowl, beat the cream cheese and sugar together using an electric mixer.
5. Add the eggs, one at a time, mixing well after each addition.
6. Stir in the lemon zest, potato starch, and cream.
7. Pour the mixture into the biscuit base.
8. Bake for 1 hour, or until the cheesecake is set.
9. Let the cheesecake cool completely, then chill in the refrigerator for at least 3 hours.
10. Serve the cheesecake cold.