



A Recipe For Lemon cheese cake

Ingredients

250g plain sweet biscuit crumbs

125g butter, melted

3 eggs, lightly beaten

$\frac{1}{2}$ cup caster sugar

3x 250g packets cream cheese (soft)

3 teaspoons grated lemon rind

$\frac{1}{4}$ cup lemon juice

1. lightly grease spring form tin
2. combine biscuit crumbs and butter in a bowl
3. press crumbs evenly over base and side of tin
4. refrigerate for an hour
5. beat eggs and sugar in bowl with electric mixer until pale and thick
6. Add cheese, rind and lemon juice
7. beat until smooth and creamy
8. pour mixture into tin and bake in moderate oven 45mins
9. cool in oven with door open then refrigerate

Preparation Time

Serves