



Member recipe

# Lemon Cheesecake

SERVES 6

## Ingredients

For the Base

110g digestive biscuits

50g butter

25g brown sugar

For the Filling

350g mascapone cheese

75g castor sugar

Zest of 1 lemon

Juice of 3 lemons (you need about  
6 tablespoons)

## Method

1. To make the base crush biscuits, melt butter in saucepan, take off heat and stir in brown sugar and biscuit crumbs
2. Press into an 8 inch loose bottomed cake tin, chill in fridge while making the topping
3. Beat together the cream cheese, castor sugar, lemon zest and lemon juice until smooth and creamy
4. Spread over the base and chill for a couple of hours
5. Enjoy!!

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**janet godward**

31st Aug, 2015

I have just made this to take round to some friends for tea. I have made it before so i know its good. I leave the sugar out of the base , its got enough sugar in the topping. I too love the zingyness of the lemon. Yummy!